

AUNT DAISY'S

PICKLES

S A U C E S

J A M S

J E L L I E S

2/6

מחברת

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Swf 88

Aunt Daisy's
PICKLES *and* SAUCES
JAMS *and* JELLIES

383 *PROVED RECIPES*



WHITCOMBE & TOMBS LIMITED

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INDEX

CHUTNEYS, PICKLES AND SAUCES	Page		Page
Apple Chutney (2)	1	Mint Jelly	11
Apple Chutney (uncooked)	1	Mint and App'e Jelly	11
Apples, Cloved	1	Mint Sauce (preserved)	11
Apple and Mint Chutney	1	Mint Sauce—To keep	11
Apple and Banana Chutney	2	Mint Vinegar—To keep	11
App'e and Cucumber Relish	2	Mixed Pickle (2)	11 and 12
Apple and Pear Chutney	2	Mother's Pickles	12
Apple Sauce	2	Mushrooms—Pickled	12
Apricot Chutney	2	Mushroom Ketchup (2) ..	12
Bean Relish	2	Mustard Pickle, Sweet	13
Beetroot, Gingered	2	Nasturtium Seeds, Pickled (like Capers) ..	13
Beet Relish, Red (uncooked)	3	Onion Pickle (2)	13
B-ets Pickled	3	Onions, White, to Pickle	13
Bengal Chutney	3	Onions, Pickled, with Honey	13
Blackberry Chutney	3	Onions, Pickled ..	14
Blackberry Pickle	3	Onions, Pickled, in Curry Sauce	14
Beetroot Chutney	4	Peaches, Pickled (2)	14 and 15
Black Currant Sauce	4	Peach and Tomato Chutney	15
Cabbage Pickle, Red	3	Peach Chutney	15
Cabbage Pickle, White ..	3	Peach and Plum Chutney	15
Cabbage Pickle (uncooked)	4	Pickled Pears	15
Capers, Pickled ..	4	Pear Chutney	15
Carrot Pickle—Sweet	4	Piccalilli, Sweet ..	15
Carrots, Gingered	4	Pickles, Clear	16
Cauliflower Pickle	4	Pie Melon Chutney	16
Chow Chow (2) ..	5	Pie Melon Pickle	16
Chow Chow Pickles	5	Plum Jam Chutney	16
Choko Pickle (2)	5	Plum Sauce from Plum Jam	16
Choko Chutney	5	Plum Sauce (4)	16 and 17
Chutney without cooking	6	Plum Sauce without Onions	17
Chutney from Apricot Jam	6	Plum Chutney	17
Chutney with honey	6	Prune Pickle	17
Cucumber Pickle	6	Prunes, Pickled	17
Cauliflower and Pineapple Pickle	6	Prune Chutney	18
Celery Pick'e	6	Quick Chutney	18
Cucumber Chutney	6	Quince Chutney	18
Cucumbers, Pickled (Jewish method)	6	Quince Pickle	18
Cucumber, Sweet Pickled	7	Red Cabbage Pickle	18
Cucumber Relish (2)	7	Red Tomato Chutney	18
Chinese Gooseberry Chutney	7	Rhubarb Chutney (2)	18
Date and Tomato Chutney	7	Rhubarb Relish	19
Economy Pickle	7	Rhubarb, Spiced	19
Favourite Chutney	7	Sweet Chutney (2) ..	19
Fig Chutney (2)	7	Shallots, Pickled (3)	19
Figs, Pickled	8	Tomato Sauce (4)	20
Fruit Chutney (2)	8	Tomato Sauce, Bright Red Pure	20
Gooseberry Chutney	8	Tomato Sauce with honey	20
Gherkins, Pickled (3) ..	8 and 9	Tomato Sauce without vinegar	20
Gooseberry Chutney, Green	9	Tomato Chutney	21
Gooseberry Chutney	9	Tomato Relish (2)	21
Gooseberries, Spiced	9	Tomato Chutney, Green (2) ..	21
Gooseberry Mint Jelly	9	Tomato Mustard Pickle, Green	21
Indian Chutney (2)	10	Tomato Piccalilli, Green	22
Maharajah's Chutney	10	Tomato Pickle, Green (2)	22
Mango Chutney (2)	10	Tomato Relish, Green	22
Mint and Apple Chutney	10	Tree Tomato Sauce	22
Mint Chutney	10	Tree Tomato Chutney	22
Mint Chutney, Old English	11	Uncooked Chutney	22
		Vinegar from Pickled Onions	23

	Page
Walnuts, Sweet Pickled	23
Walnuts, Pickled Green	23
White Cabbage Pickle	23
Whole Green Tomato Pickle	23
Worcestershire Sauce	24
Worcester Sauce, Simple	24

JAMS AND JELLIES

Standard Jam Method	25
Apple and Green Tomato Jam (or marmalade)	25
Apricot Jam (Dried)	25
Apricot Jam (fresh)	25
Apricot Ginger (with pulp)	25
Apple Jelly—New	25
Apple Juice for setting jam	26
Apple and Grape Conserve	26
Apple and Raspberry Jam	26
Apricot and Apple Jam	26
Apricot (Dried) and Lemon Jam	26
Apricot and Orange Jam	26
Apricot (Dried) and Rhubarb Jam	26
Apricot (Dried) and Tree Tomato Jam	27
A.T.P.	27
Banana-Passionfruit and Tomato Jam	27
Banana-Passionfruit Jam	27
Blackberry Jam (2)	27
Blackberry and Apple Jam (seedless)	27
Blackberry and Apple Jam	27
Blackberry and Apple Jelly	28
Blackberry and Elderberry Jam	28
Blackberry Jelly Hint	28
Blackberry Jelly-Jam	28
Blackberry and Rhubarb Jam	28
Blackberry and Plum Jam	28
Blackberry and Apple Jam	28
Black Currant Jam (4)	28 and 29
Black Currant and Gooseberry Jam	29
Black Currant and Fresh Apri- cot Jam	29
Cape Gooseberry Jam (2)	29
Cape Gooseberry and Apple Jam	29
Cape Gooseberry, Pie Melon and Passionfruit	29
Cape Gooseberry and Lemon Jam	30
Cape Gooseberry and Pie Melon Jam	30
Cape Gooseberry and Pineapple Jam	30
Cape Gooseberry Conserve No. 1	30
Cape Gooseberry Conserve No. 2	30
Carrot Jelly	30
Carrot Marmalade No. 1	30
Carrot Marmalade No. 2	30
Cherry and Red Currant Jam	31
Cherry Jam	31
Chinese Gooseberry Jam (2)	31
Chinese Gooseberry and Tree Tomato Jam	32
Choko and Passionfruit	31
Choko and Pineapple Jam	31
Choko and Tree Tomato Jam	31

Crab Apple Jelly	32
Cranberry Jelly	32
Cranberry Jam	32
Crystallized Figs (fresh)	32
Crystallized Fruits	32
Cucumber Jam	33
Damson Jam	33
Dumpsey Deeley	33
Elderberry Jelly	33
Elderberry and Apple Jelly	33
Elderberry and Apple Jam	33
Elderberry and Apple Jelly No. 2	33
Elderberry and Blackberry Jam	34
Feijoa Jam No. 1	34
Feijoa Jam No. 2	34
Feijoa Jam (good)	34
Feijoa Jelly	34
Feijoa, Guava and Apple Jelly	34
Feijoa and Pie Melon Jam	34
Fig Conserve (fresh)	34
Fig Jam	35
Fig Jam No. 2 (fresh)	35
Fig and Lemon Jam	35
Fig (Dried) and Orange Jam	35
Five-Minute Berry Jam	35
Fruit Salad Jam	35
Fruit Salad Jam (with fresh fruit) No. 1	36
Fruit Salad Jam (No. 2)	36
Fruit Salad Jam (fresh) No. 3	36
Gooseberry Jam No. 1	36
Gooseberry Jam No. 2	36
Gooseberry Jam No. 3	36
Gooseberry Jam, Green	36
Gooseberry and Dried Apricot Jam	36
Gooseberry and Fresh Pineapple Jam	37
Gooseberry (Green) and Cherry Plum Jam	37
Gooseberry Marmalade, Green	37
Grape Jam	37
Grape Jam, Green	37
Grape Jelly	37
Grape (Green) and Blackberry Jelly	37
Grape (Green) Jelly	37
Guava Jelly	37
Haw Jelly	38
Hawthorn Berry Jelly	38
Hip Jam	38
Honey in Jam Making	38
Honey in Jelly	38
Jelly from Scraps	38
Japonica Jelly	38
Japonica and Apple Jelly	39
Laurel Berry Jam No. 1	39
Laurel Berry Jam No. 2	39
Laurel Berry and Apple Jelly	39
Loganberry Jam	39
Loganberry and Plum Jam	39
Loganberry and Raspberry Jam	39
Loquat Jam No. 1	39
Loquat Jam No. 2	39
Loquat Jelly	40
Marmalade with Honey	40

	Page
Marmalade (Henry's)	40
Marmalade, Dundee	40
Marmalade, Easy	40
Marmalade, Five Fruit	40
Marmalade (Prize)	40
Marmalade from Skins	40
Marmalade, Orange Peel	41
Marmalade, Wonder Lemon	41
Marmalade, Citron	41
Marmalade, Grapefruit	41
Marmalade, N.Z. Grapefruit ..	41
Marmalade, Lemon	41
Marrow Jam	41
Marrow or Pumpkin Conserve ..	41
Marrow and Quince Jam No. 1 ..	41
Marrow and Quince Jam No. 2 ..	42
Matrimony Jam	42
Medlar Jam	42
Medlar Jelly	42
Melon Jam	42
Melon Jam, Never Fail	42
Melon and Passionfruit Jam	42
Melon and Tree Tomato Jam	43
Mint Jelly	43
Mint and Apple Jelly	43
Mint Jelly, Green	43
Mixed Fruit Preserve	43
Mock Raspberry Jam	43
Mock Raspberry Jam (or Strawberry)	43
Mock Strawberry Jam	43
Mulberry Jam	44
Nectarine Jam	44
Parsley Jelly	44
Parsley Jam (Synthetic Honey) ..	44
Passionfruit Jam No. 1	44
Passionfruit Jam No. 2	44
Passionfruit Jelly	44
Passionfruit and Fresh Fig Jam ..	45
Passionfruit and Tomato Jam	45
Peach Jam No. 1	45
Peach Jam No. 2	45
Peach Jam No. 3	45
Peach Jam No. 4 (good)	45
Peach Marmalade	45
Peach and Passionfruit Jam No. 1 ..	45
2	46
Pear Ginger (with vinegar)	46
Pear Ginger (with Lemon Juice) ..	46
Pear Ginger	46
Pear Marmalade	46
Persimmon Jelly	46
Persimmon Jam	46
Persimmon-Plus Jam	47
Pie Melon Jelly	47
Pineapple Jam No. 1	47
Pineapple Jam No. 2	47
Pineapple Honey	47

	Page
Pineapple and Dried Apricot Jam ..	47
Pineapple Marmalade	47
Pineapple and Peach Jam	48
Plum Jam (3)	48
Plum and Black Currant Jam	48
Plum and Banana Jam	48
Plum and Raspberry Jam (2)	48
Plum and Strawberry Jam	49
Plum Jam, Damson	49
Plum Jam, Damson (without stones) ..	49
Prune-Plum Jam	49
Prune and Rhubarb Jam	49
Pumpkin Jam	49
Pumpkin and Orange or Lemon Jam ..	49
Quince Conserve (4) .. 49 and 50	
Quince Honey (with Pineapple) ..	50
Quince Honey	50
Quince Jam (2)	50
Raspberry Jam	51
Raspberry Jam, Another	51
Raspberry and Satsuma Jam	51
Raspberry or Red Currant Jam ..	51
Raspberry and Rhubarb Jam	51
Red Currant Jelly (2)	51
Red Currant Jam	51
Rhubarb Jam	52
Rhubarb and Raspberry Jam	52
Rhubarb and Banana Jam	52
Rhubarb Marmalade	52
Rhubarb and Dried Fig Jam	52
Rhubarb and Lemon Jam	52
Rhubarb and Pineapple Jam	52
Strawberry Jam (2) .. 52 and 53	
Strawberry Conserve	53
Strawberry and Gooseberry Jam ..	53
Strawberry and Rhubarb Jam	53
Three Fruit Jelly	53
Tomato Jam	53
Tomato Jelly	53
Tomato and Passionfruit Jam	54
Tomato Marmalade	54
Tomato, Peach and Cape Gooseberry ..	54
Tomato and Pineapple Jam	54
Tomato Jam, Green (with apples) ..	54
Tomato Jam, Green (with lemon juice) ..	54
Tomato Jam, Green	54
Tomato (Green) and Apple Jam	54
Tomato Marmalade, Green	55
Tomato (Green) and Cape Gooseberry Jam ..	55
Tree Tomato and Melon Jam	55
Tree Tomato Jam	55
Wonder Lemon Marmalade	55

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Chutneys, Pickles and Sauces

It is always advisable to put a little less salt and mustard than stated until you taste the mixture. It is easy to add more seasoning, but impossible to take out if once in.

APPLE CHUTNEY

Four pounds of apples, 2 lb tomatoes, 2 large onions, 1 lb sugar, 2 oz salt, $\frac{1}{2}$ oz ground ginger, $\frac{1}{4}$ teaspoon cayenne, $\frac{1}{4}$ oz allspice, 1 quart vinegar, 1 lb seedless raisins. Skin tomatoes, mince apples and peel onions. Tie spices in a muslin bag. Boil all together in saucepan 1 or more hours, till brown and cooked; $\frac{1}{2}$ cup finely chopped mint added makes interesting flavour.

APPLE CHUTNEY

One pound of peeled apples cut in eighths, 1 lb raisins, 1 lb green tomatoes (boiled with 1 tablespoon water and put through sieve), 1 lb brown sugar, $1\frac{1}{2}$ oz salt (or to taste—less if liked), 3 large onions cut small, 2 teaspoons pickling spices (peppercorns and allspice), 2 breakfast cups vinegar, $\frac{1}{4}$ teaspoon cayenne pepper, $\frac{1}{4}$ teaspoon ginger, 1 chilli. Put in casserole in oven, and boil till thick—about 1 hour. Bottle hot and seal.

APPLE CHUTNEY (uncooked)

Six large apples, 4 medium shallots or 6 small ones, $\frac{1}{2}$ lb seeded raisins, $\frac{1}{2}$ cup dates, 2 tablespoons salt, 1 packet mixed spice, 2 teaspoons ground ginger, $\frac{1}{2}$ lb brown sugar, $\frac{1}{2}$ teaspoon mace, 1 pint vinegar. Mince all, mix with vinegar, and bottle. Ready in one week.

CLOVED APPLES

Four pounds sound apples, $3\frac{1}{2}$ lb sugar, 2 cups water, 1 dozen cloves. Peel and core apples, divide into quarters. Boil sugar, cloves and water to syrup, add apples, bring to boil, and simmer gently till each piece of apple is cooked but not broken. Lift out apples carefully into small hot jar. Boil up syrup for 5 minutes, and cover apples in jars. Seal immediately. If done properly should keep well, and are delicious with cold meat, cheese or salad.

APPLE AND MINT CHUTNEY

Half a pound tart apples, $\frac{1}{2}$ lb ripe tomatoes, $1\frac{1}{2}$ cups seeded raisins, 2 cups sugar, 2 teaspoons salt, $\frac{1}{2}$ cup mint leaves finely chopped. 3 cups malt vinegar, 2 teaspoons mustard, $1\frac{1}{2}$ teaspoons black pepper. Mince tomatoes, apples and raisins. Boil vinegar and spices for 5 minutes. When cold mix all together and bottle.

Don't waste food! Use "POROSAN" for odd jars!

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APPLE AND CUCUMBER RELISH

Two pounds of apples, 2 lb cucumbers, $1\frac{1}{2}$ lb onions, 1 lb sugar (more if liked), 2 oz salt, 1 teaspoon cayenne, 1 quart vinegar. Cut apples as for stewing; chop onions small. Boil vinegar with sugar, onions, apples and pepper till apples are soft. When cool add cucumber, minced but not cooked.

APPLE SAUCE

Eight pounds of apples, 4 lb sugar, $\frac{1}{4}$ lb salt, 6 onions, 1 oz cloves, 1 oz allspice, $\frac{1}{2}$ teaspoon cayenne, 2 quarts vinegar. Cut up apples, put spices in muslin bag, and cook all for 3 hours. Strain and bottle.

APPLE AND PEAR CHUTNEY

Two pounds of pears, 1 lb apples, 2 lb plums, 1 lb dates, 1 lb chopped raisins, 1 lb onions or shallots, $1\frac{1}{2}$ lb brown sugar or treacle—treacle is best, $\frac{1}{4}$ lb salt, $\frac{1}{2}$ teaspoon cayenne, 1 packet spice, 2 oz ground ginger. Mince, or chop finely, all fruit and onions; add seasonings. Add $1\frac{1}{2}$ quarts vinegar, and boil slowly for 2 hours. Thin with more vinegar if necessary.

APRICOT CHUTNEY

Six pounds of apricots, $2\frac{1}{2}$ lb onions, $1\frac{3}{4}$ lb sugar, 1 dessertspoon salt, 1 teaspoon cloves, 1 teaspoon peppercorns, 1 teaspoon ground mace, 1 teaspoon curry powder, $\frac{1}{2}$ teaspoon cayenne, $\frac{1}{2}$ bottle vinegar. Cut up the apricots and onions, and put in pan with rest of ingredients. Boil 1 hour. Nice in sandwiches for supper.

APPLE AND BANANA CHUTNEY

Three pounds of peeled apples, 2 lb peeled bananas, 1 lb onions, $\frac{1}{2}$ lb preserved ginger, 1 lb raisins, $1\frac{1}{2}$ lb brown sugar, 1 tablespoon salt, cayenne to taste (about $\frac{1}{2}$ teaspoon), $2\frac{1}{2}$ pints vinegar. Put raisins, ginger, apples, bananas and onions through mincer. Simmer all for 2 hours.

BEAN RELISH

Four pounds sliced beans (scarlet runners are good), 7 large onions sliced finely, 2 tablespoons each of salt, flour and mustard, 2 small teaspoons pepper, 6 pints vinegar, 2 heaped teaspoons turmeric, $1\frac{1}{2}$ lb sugar. Boil vinegar, pepper, salt, sugar, beans and onions together for 1 hour, or till tender. Mix flour, mustard and turmeric with a little cold vinegar. Stir into beans and boil a few minutes longer. Cover when cold. A small piece of finely chopped garlic is an improvement, too.

GINGERED BEETROOT

Pare and slice washed beetroots very thinly, sufficient to fill a quart billy. Add 1 lb sugar, 1 oz preserved ginger cut up, and leave standing all night. Next day, boil up with the juice of a lemon, and small cup of vinegar, till thick and clear. Pot and seal in small jars.

"POROSAN" can be used on ANY size of jar.

RED BEET RELISH (uncooked)

Wash, scrape and skin 3 medium beet. Grate on carrot grater. Grate more finely a small piece of horse-radish. Add $\frac{1}{2}$ cup sugar, a little cinnamon, pepper and salt, and mix all with beet. Boil 1 cup vinegar with a few cloves and strain. When cold, mix with beet and radish, and leave about a week before using.

BEETS PICKLED

Wash but do not scrape beets. Cook in boiling water till tender. Strain. When cold, peel and slice, cover with vinegar boiled with a teaspoon of salt and $\frac{1}{2}$ teaspoon cayenne, and let to cool. Bottle. Ready in a few days.

BENGAL CHUTNEY

One pint vinegar, 1 lb sultanas, 1 lb seeded raisins, $1\frac{1}{2}$ lb brown sugar, 2 oz salt, 4 lb apples, weighed after peeling, 1 lb onions, $1\frac{1}{2}$ oz ground ginger, $\frac{1}{2}$ teaspoon cayenne pepper. Mince apples, add sultanas, raisins and other ingredients. Boil about 2 hours till thoroughly blended.

BLACKBERRY CHUTNEY

One pound of sliced cooking apples, 6 medium-sized chopped onions, 3 lb blackberries, 2 oz salt, 1 oz mustard, 1 oz ground ginger, 1 teaspoon powdered mace, $\frac{1}{2}$ teaspoon cayenne pepper, 1 pint vinegar. Cook for 1 hour. Then add $1\frac{1}{2}$ lb sugar. Continue cooking slowly for 2 hours. Rub through fine sieve with wooden spoon and put in dry bottles.

BLACKBERRY PICKLE

One pint blackberries, 1 lb white sugar, $\frac{1}{2}$ oz ground ginger, $\frac{1}{2}$ pint vinegar, 1 oz allspice. Steep blackberries and sugar for 12 hours. Bring vinegar to the boil; add blackberries and boil for half an hour. When cold add ginger and spice, and mix well. Put in jars and cover.

RED CABBAGE PICKLE

Take a fresh dry red cabbage, peppercorns, allspice, sugar, and vinegar. Cut cabbage finely, sprinkle with salt, and leave overnight. To every quart of vinegar, allow 1 oz each of peppercorns, ginger, and allspice, and also 1 tablespoon sugar; bring to the boil. Strain the cabbage, and press into jars. Pour the hot vinegar over it. Use in a week's time.

WHITE CABBAGE PICKLE

Cut up finely, sprinkle with salt and let stand 24 hours. Drain off water, and boil cabbage slowly for $\frac{1}{4}$ hour in 1 quart vinegar. Mix 1 cup flour, 1 cup sugar, 1 tablespoon curry powder, 2 tablespoons mustard, 1 pint vinegar. Add to above and boil hard for 10 minutes. Put in jars, and cover when cold.

ECONOMISE! "POROSAN" can be used again and again.

BEETROOT CHUTNEY

Three pounds beetroot, $1\frac{1}{2}$ lb apples, 2 onions, 1 pint vinegar, $\frac{1}{2}$ teaspoon ginger, 1 teaspoon salt, juice of 1 lemon, $\frac{3}{4}$ lb sugar. Boil the beetroot until tender; cut into cubes when cold. Cut onions and apples small and boil 20 minutes with the vinegar, sugar, etc. Add the prepared beetroot and boil another $\frac{1}{4}$ hour.

BLACK CURRANT SAUCE

Three tumblers black currant juice (made by boiling black currants with very little water and straining as for jelly), 2 tumblers vinegar, $1\frac{1}{2}$ lb sugar, $\frac{1}{2}$ tablespoon salt, 1 tablespoon each cloves, spice, and cinnamon, and pepper to taste. Boil together half an hour.

CABBAGE PICKLE (uncooked)

Cut up cabbage (or cauliflower) overnight, and sprinkle with salt. In the morning wash off salt, and drain for half a day. Put into jars, kle allspice at the bottom and in the middle, as well as on top. r with best vinegar, filling the jars. Tie up, and keep in a cool

PICKLED CAPERS

Pick capers when ripe, put in sun for 1 day to dry. Put in large jar, cover with vinegar and let stand 3 or 4 weeks. Drain, pack closely in jars. Allow to each pint of that vinegar 1 teaspoon mace, 1 bay leaf, 6 whole peppers, and 1 teaspoon brown sugar. Bring these to the boil, strain, and fill the jars. Cover closely and store in a cool dark place. Best kept 2 months before using.

CARROT PICKLE—Sweet

Put very young, brightly coloured carrots into boiling, salted water. Cook gently till three parts done. Remove, put into cold water, rub off skins. Cut into even slices, pack tightly into jars and pour over spiced vinegar made as follows: 1 quart vinegar, $1\frac{1}{2}$ lb sugar, $\frac{1}{2}$ oz cloves, 1 tablespoon cinnamon, 1 teaspoon mace, 1 teaspoon allspice. Scald together and pour over the carrots.

GINGERED CARROTS

Wash and slice up 4 lb carrots, add $\frac{1}{2}$ oz preserved ginger cut up, 2 lb sugar, and 2 lemons, thinly sliced. Leave standing all night. Next day, boil steadily until cooked and soft. Pot in small jars.

CAULIFLOWER PICKLE

Cut up finely 1 large cauliflower and 4 large onions. Sprinkle with salt and leave overnight. Strain. Then boil for 20 minutes in 1 quart vinegar.

Thickening: $\frac{1}{2}$ cup flour, $1\frac{1}{2}$ teacups golden syrup, $\frac{1}{2}$ tablespoon curry, $\frac{1}{2}$ tablespoon turmeric, 2 dessertspoons mustard, mixed with 1 pint vinegar. Heat till thick, then stir into other ingredients. Boil all 5 or 6 minutes. Bottle when cold.

CHOW CHOW

Two quarts vinegar, 3 lb beans, 3 lb onions, 3 or 4 cucumbers, $\frac{1}{2}$ lb salt, 1 oz cloves, 1 oz spice, 1 oz peppercorns, 3 or 4 oz mustard, $\frac{1}{2}$ teaspoon cayenne, 1 lb brown sugar, 1 tablespoon turmeric, 4 tablespoons flour. Cut up vegetables and sprinkle with salt. Stand overnight. Drain; add $1\frac{1}{2}$ quarts of the vinegar, and boil only till vegetables are tender. Then add sugar, spices, mustard, cayenne, turmeric and 4 tablespoons flour mixed with the other $\frac{1}{2}$ quart vinegar. Add to vegetables and boil till thick. Bottle.

CHOW CHOW

Six pounds mixed vegetables—cauliflowers, etc., $3\frac{1}{2}$ pints vinegar, 1 dessertspoon ground ginger, 1 tablespoon salt, 1 cup sugar, a few chillies. Let all come to the boil. Thicken with: $\frac{3}{4}$ cup flour, 2 tablespoons mustard, 1 oz turmeric, 1 tablespoon curry powder, and 1 pint vinegar, all mixed smoothly. Boil half an hour.

CHOW CHOW PICKLES

Four quarts of mixed vegetables—cucumber, cauliflowers, onions, and French beans. Cover with brine in proportion of $\frac{1}{2}$ lb common salt to 1 quart water. Cover and leave 12 hours. Bring to boil in brine, take out vegetables and strain. Mix to a paste $\frac{1}{2}$ cup flour, 1 cup sugar, 4 tablespoons mustard, or less to taste, and 1 tablespoon turmeric. Put all in saucepan with 2 quarts vinegar, stir till it boils. Drop in vegetables, bring to boil again. Bottle.

CHOKO PICKLE

One quart vinegar, a little mace, 8 fair-sized chokos, saltspoon cayenne, 1 lb beans, 1 tablespoon mustard, 1 lb onions, 1 teaspoon ginger, 1 dessertspoon peppercorns, 1 teaspoon curry powder, 1 level teaspoon cloves, 1 dessertspoon flour, 1 cup sugar, 1 dessertspoon turmeric. Wash chokos and beans, cut vegetables into dice. Let stand in weak salt and water for 12 hours. Strain. Tie spices in bag. Put all on to boil in vinegar, except flour, mustard and turmeric. Let boil about $\frac{1}{4}$ hour, add mustard, turmeric and flour blended with a little vinegar. Boil till tender. Bottle when cold.

CHOKO PICKLES

Eight pounds chokos, 2 lb onions, $\frac{1}{2}$ cup flour, 6 tablespoons mustard, 1 tablespoon turmeric, 1 cup sugar, 2 quarts vinegar. Peel and slice onions and chokos, and pour over following cold brine: 2 oz salt to 1 pint water and stand overnight. Bring to boil, and pour away brine. Mix flour, sugar, mustard, turmeric to paste with vinegar, and boil 5 minutes. Add vegetables, cook $\frac{1}{2}$ hour gently. Cool, bottle and seal carefully when cold; keep some time before using.

CHOKO CHUTNEY

Ten large chokos, $1\frac{1}{2}$ lb stoned dates, $1\frac{1}{2}$ lb sugar, 3 large cooking apples, 1 onion, $\frac{1}{2}$ lb preserved ginger, 3 or 4 oz salt, 1 teaspoon cayenne, 1 lb sultanas, $1\frac{1}{2}$ quarts vinegar, 1 lb raisins. Cut up chokos finely overnight, and next morning boil all ingredients till tender.

"POROSAN" is made entirely of non-toxic ingredients.

CHUTNEY WITHOUT COOKING

One bottle Chow-chow or Piccalilli, 1 lb dark plum jam, 10 chillies, 1 lb seeded raisins. Put all through the mincer and mix well. Place in small jars and seal.

CHUTNEY FROM APRICOT JAM

Two pounds of apricot jam, $\frac{1}{2}$ lb sugar, 4 oz green ginger, 1 oz chillies, $\frac{1}{2}$ oz garlic, $\frac{1}{2}$ oz salt, 1 quart vinegar. Pound chillies, ginger and garlic to paste, mix in jam, sugar and salt. Boil in vinegar for 15 minutes.

CHUTNEY WITH HONEY

Four pounds of tomatoes, 1 lb dates, 1 large onion, 2 lb sultanas, 1 lb apples, 1 lb honey, 1 tablespoon salt, $\frac{1}{2}$ teaspoon ground cloves, juice 2 lemons, $\frac{1}{2}$ cup vinegar. Peel and cut up tomatoes, apples and onions. Put all together and boil for 2 hours.

CUCUMBER PICKLE

Six pounds cucumbers and 2 lb onions. Cut and salt them overnight. Next day put 3 pints vinegar, $1\frac{1}{2}$ teaspoons cayenne pepper, $1\frac{1}{2}$ teaspoons turmeric powder, $\frac{1}{4}$ lb best mustard (or less, to taste) over drained cucumbers and onions. Put in pan and cook 15 to 20 minutes.

CAULIFLOWER AND PINEAPPLE PICKLE

Three pounds sliced onions, 1 large cauliflower broken into little flowerettes. Sprinkle handful of salt over, leave all night. Next day strain and cover with vinegar. Boil 30 minutes. Then add 1 large tin of pineapple cut small. Thicken with $\frac{1}{2}$ cup flour, 1 tablespoon mustard, 2 tablespoons curry powder, 4 tablespoons sugar. Mix to paste, stir into the pickle. Boil 10 minutes, then bottle.

CELERY PICKLE

Eighteen ripe tree tomatoes and 5 good heads celery. Skin and chop tomatoes, chop up celery—not too small. Place in buttered preserving pan, add 2 cups brown sugar, $1\frac{1}{2}$ cups vinegar, 2 tablespoons salt, or less if liked, 1 teaspoon each of cloves, allspice, cinnamon and mustard. Bring gradually to boil and simmer about $1\frac{1}{2}$ hours. Fill warm jars and seal while warm.

CUCUMBER CHUTNEY

Four pounds cucumbers, 4 lb apples, 4 lb onions, 1 oz garlic, 12 oz raisins, 2 lb sugar, 1 oz cloves, 1 oz peppercorns, 1 oz cayenne, 4 oz ginger. Cut up cucumber, sprinkle with salt, and leave overnight. Pour liquid off. Cut up other fruits, etc., finely, mix with strained cucumber and other ingredients. Cover with vinegar and boil 1 hour.

PICKLED CUCUMBERS (Jewish method)

In a small barrel or stone jar, put a thin layer of salt and sugar, then grape leaves. Now put the cucumbers—do not cut or skin them. Repeat till jar is full. Seal well; they will be ready in about two months.

SWEET PICKLED CUCUMBER

Peel and scrape out the inside of large, full-grown cucumbers. Cut into pieces, sprinkle with salt, and leave all night. Next day, strain. To 4 lb cucumber add 1 quart boiling vinegar. Let stand one day. Pour off vinegar, boil with $\frac{1}{2}$ lb sugar, cloves, cinnamon and ginger to taste. When cool, pour over pickle. Put into screw top jars. In two weeks' time, pour off the vinegar, etc., reboil, and return to pickle when cold. Make airtight.

CUCUMBER RELISH

One pound of apples, 2 medium peeled cucumbers, 1 lb onions, 1 oz salt, 1 pint vinegar (approximately), $\frac{1}{2}$ lb sugar, 1 teaspoon cayenne. Peel, core and slice apples. Boil in vinegar till soft. Let cool. Mince cucumber and onions, and discard juice. Mix all well together when cold. Keep in airtight jars.

CUCUMBER RELISH

One pound apples (peel before weighing), $1\frac{1}{2}$ lb onions, $1\frac{1}{2}$ lb cucumbers (do not peel before weighing), 1 lb sugar, 1 teaspoon pepper, 1 dessertspoon curry powder, 1 pint vinegar, 1 oz salt. Mince apples and cook them in the vinegar. When soft, add the sugar, pepper, salt and onions. Cook this till soft; add the minced cucumber, and boil about 5 minutes. To colour, add 2 tablespoons turmeric.

CHINESE GOOSEBERRY CHUTNEY

Twelve Chinese gooseberries peeled and cut up, 3 medium-sized onions grated, 1 large banana cut up, 2 lemons peeled and cut into chunks, 1 small cup sultanas or raisins, 1 teaspoon ground ginger, $\frac{1}{4}$ lb preserved ginger, 1 large cup sugar (brown), 1 dessertspoon salt (or a little less), $\frac{1}{2}$ teaspoon pepper, 1 large cup vinegar. Put all into saucepan, just cover with vinegar, and simmer about $1\frac{1}{2}$ hours. Mash with potato masher (do not strain through colander). When cool, bottle and cork well.

DATE AND TOMATO CHUTNEY

Six pounds ripe tomatoes, 3 lb dates, $\frac{1}{2}$ lb onions, $\frac{1}{2}$ lb preserved ginger, 1 lb brown sugar, 2 oz salt, $\frac{1}{2}$ oz cayenne pepper, $\frac{1}{2}$ oz garlic, 5 pints vinegar. Skin and slice tomatoes, stone and chop dates, cut onions and ginger finely, and boil all together gently for 4 hours.

ECONOMY PICKLE

Cook up any vinegar left over in pickled onion bottles with a cupful each of dates, raisins, and figs. Boil about 20 minutes, press through a sieve, put into jars, and seal.

FAVOURITE CHUTNEY

Two and a half pounds green tomatoes, 4 oz sliced onions, 4 oz brown sugar or treacle, 1 pint good vinegar, 1 oz cloves, pepper to taste. Cut up fruit and sprinkle with a little salt. Next day drain, and put all on to boil till cooked and thick, about an hour.

FIG CHUTNEY

One and a half pounds fresh figs, 3 oz raisins, 2 oz preserved ginger, $\frac{1}{2}$ lb onions, 3 oz dates, 6 oz brown sugar, $\frac{1}{2}$ teaspoon salt, $\frac{1}{4}$ teaspoon cayenne, 1 pint vinegar. Cut figs into rings, also cut dates and ginger into cubes. Boil vinegar and sugar; pour this on to all other ingredients, and leave all night. Next day boil till thick and dark, about 3 hours.

FIG CHUTNEY

Three pounds apples, $\frac{1}{2}$ lb figs, 1 lb onions, $\frac{1}{2}$ lb sultanas, 3 or 4 oz salt, 2 lb good brown sugar, 2 pints vinegar, $1\frac{1}{2}$ oz ground ginger, $\frac{1}{2}$ oz chillies. Chop up, bring to boil, boil about $\frac{1}{2}$ hour, and bottle cold.

PICKLED FIGS

Six pounds of figs, 3 lb sugar, 1 quart vinegar, 1 tablespoon mixed spices—allspice, mace, cinnamon, etc. Stick 2 or 3 cloves into each fig, but do not peel figs. Boil vinegar, sugar and spices together. When boiling, skim, then put in figs. Boil slowly till figs can be pierced with a straw. Put the fruit into hot jars. Boil syrup 5 minutes, pour over figs, and seal while hot.

FRUIT CHUTNEY

Four pounds apples, 4 lb pears, $\frac{1}{2}$ lb seeded raisins, $\frac{1}{2}$ lb preserved ginger, 1 lb figs, 6 onions, 3 pints vinegar, 3 lb light brown sugar, 3 oz ground ginger, 2 oz mustard, $\frac{1}{4}$ lb salt, and 4 oz or less garlic. Peel apples and pears, and cut small. Cut figs and ginger small. Mince onions and garlic. Add all other ingredients, and stir. Cover with vinegar, and cook $\frac{1}{2}$ to 1 hour.

FRUIT CHUTNEY

One pound tomatoes, 1 lb apples, 1 lb quinces, 10 oz onions, $\frac{1}{2}$ lb raisins, 4 oz preserved ginger, or bruised whole ginger, $\frac{1}{2}$ lb brown sugar, 1 or 2 oz salt, $\frac{1}{2}$ oz ground ginger, $\frac{1}{2}$ teaspoon cloves, $\frac{1}{2}$ teaspoon cayenne, 1 pint vinegar. Chop fruit and vegetables finely, and boil 2 to 3 hours.

GOOSEBERRY CHUTNEY

Three pounds gooseberries, cut in halves, 1 lb onions, $\frac{1}{4}$ lb lemon peel, 1 packet raisins, 2 lb brown sugar, pinch cayenne, 1 tablespoon salt, 1 teaspoon ground cloves, 1 teaspoon ground ginger, 1 teaspoon curry powder, 1 quart vinegar. Put everything into pan, and boil steadily for 2 hours.

PICKLED GHERKINS

Easy way. Make strong brine of usual salt and water, place gherkins in brine, and leave till yellow. Drain, put into jars, cover with hot spiced vinegar (allspice, mace, cloves, etc., to taste), and keep in warm place till they are green again. Then pour off vinegar, add a fresh supply of spiced vinegar, and seal jars.

PICKLED GHERKINS

Fifty gherkins, 1 quart best vinegar, 1 oz salt, 10 oz sugar, $\frac{1}{4}$ oz all-spice, $\frac{1}{4}$ lb mustard seed, pinch cloves and mace, $\frac{1}{2}$ oz white peppercorns. Tie spices in muslin. Make brine of salt and water strong enough to float an egg. Wash gherkins, let them stand all night in the brine. Next day drain, and dry each gherkin separately. Boil spices in vinegar for 12 minutes, add the gherkins and boil for 2 minutes. Then put gherkins into sterilized jars, and pour vinegar over them. Save the spices, and next day pour the vinegar off the gherkins and boil with the spices again. Pour boiling hot over the gherkins. Seal airtight in jars.

PICKLED GHERKINS

Salt and water, $\frac{1}{2}$ oz whole black pepper, 4 cloves, 1 oz bruised ginger, $\frac{1}{4}$ oz whole black spice, 2 blades of mace, a little horse-radish, and 1 quart vinegar. Leave gherkins in salt and water 3 to 4 days. Remove, wipe perfectly dry, put into stone jar. Boil sufficient vinegar to cover them with spices, etc., in above proportions, for 10 minutes. Pour it boiling over gherkins, cover jar with vine leaves, put plate over top, and leave all night near fire, or in warm place. Next day drain off vinegar, boil it up again, and pour back over gherkins. Cover with fresh leaves, and leave till quite cold. Make airtight. Ready in a month or two.

GREEN GOOSEBERRY CHUTNEY

Top and tail 2 lb green gooseberries, put in pan with 1 lb chopped prunes, 1 lb raisins or sultanas, 1 lb sliced onions, 2 oz ground ginger, good pinch cayenne, small teaspoon salt, 1 quart vinegar, 1 lb brown sugar. Boil till fruit is pulpy. Add brown sugar. Stir till the sugar is dissolved, and boil about 1 minute. Bottle.

GOOSEBERRY CHUTNEY

Two pounds gooseberries, 1 lb raisins, 2 lb brown sugar, 1 lb dates, 1 oz garlic or 2 large onions, 2 oz salt, $\frac{1}{4}$ lb preserved ginger, $\frac{1}{2}$ teaspoon cayenne, 1 quart vinegar. Cover the gooseberries and garlic (or onions) with vinegar, and boil till soft—about 10 minutes. Add other ingredients, and boil a further 10 minutes approximately.

SPICED GOOSEBERRIES

Four pounds green gooseberries, a medium onion, 1 pint malt vinegar, $\frac{1}{2}$ oz cinnamon, $\frac{1}{2}$ oz ground ginger, $\frac{1}{2}$ pint water, $2\frac{1}{2}$ lb brown sugar, $\frac{1}{2}$ oz cloves, 1 teaspoon salt. Top and tail the gooseberries. Put in pan with water, and boil 15 minutes. Add sugar and vinegar, stir till dissolved; add spices, salt and finely chopped onion. Simmer gently till soft and thick. Stir frequently as it is apt to burn.

GOOSEBERRY MINT JELLY

Wash green gooseberries, and put in pan, nearly cover with cold water. Cook till pulpy. Strain through sieve. To each pint add 1 lb sugar, and some stalks of fresh mint tied in a bundle, and boil till ready. Take out mint, and bottle jelly. Eat with cold meat.

INDIAN CHUTNEY

One pound apples, 1 lb tomatoes, 1 lb raisins, $\frac{1}{2}$ lb brown sugar, 2 oz ground ginger, 1 oz garlic, $\frac{1}{4}$ oz cayenne, 1 tablespoon salt, 3 pints vinegar. Scald tomatoes, and peel them. Peel apples. Stone raisins. Chop all finely. Boil together till fairly thick—2 to 3 hours.

INDIAN CHUTNEY

Two pounds green gooseberry pulp, 1 lb sultanas, 1 lb dates cut small, 2 cups vinegar, 1 oz garlic cut small, 1 lb brown sugar, 1 lb white sugar, 4 oz preserved ginger, 2 teaspoons cayenne pepper, 2 oz salt. Boil all ingredients together $\frac{1}{4}$ hour. Bottle in wide-mouthed jars.

MAHARAJAH'S CHUTNEY

Two pounds firm peaches, 1 lb seeded raisins, $\frac{1}{2}$ lb preserved ginger, $\frac{1}{4}$ lb peel, 1 lb onions, 2 oz garlic, 1 lb brown sugar, 2 teaspoons cayenne, 1 tablespoon curry powder, 2 oz salt. Chop all ingredients finely, add 1 quart vinegar, and boil 1 hour. Very good.

MANGO CHUTNEY

Five pounds of half-ripe mangoes, 4 small red peppers, $\frac{1}{4}$ lb garlic, $\frac{1}{2}$ lb raisins, $\frac{1}{2}$ lb preserved ginger, 5 lb white sugar, 1 quart vinegar, 1 tablespoon salt, 2 tablespoons whole cloves. Peel mangoes and cut in slices $\frac{1}{4}$ inch thick and 1 inch long. Bring vinegar and sugar to boil. Add other ingredients and cook till mangoes are transparent. Put fruit in jars and pour syrup over it. Left-over syrup may be used to pickle fresh or canned peaches, pears, or apricots.

MANGO CHUTNEY

Two pounds peeled ripe mangoes, 8 chillies, 2 lb dark sugar, 2 large apples, 4 tomatoes, 1 lb sultanas, 2 bananas, 1 teaspoon each spices, salt and ginger, 1 quince, $\frac{1}{2}$ lb dates. Mince the fruit, put all into pan with 2 quarts of vinegar, and boil till thick.

MINT AND APPLE CHUTNEY

Four pounds brown sugar, 4 lb tomatoes (skinned and chopped), 4 lb onions (finely cut), 4 lb apples (peeled and sliced), 8 cups vinegar, 2 lb raisins, pinch cayenne, 4 tablespoons salt, 3 tablespoons mustard, 2 cups of chopped mint, well pressed down. Simmer all gently $\frac{3}{4}$ hour, approximately.

MINT CHUTNEY

Two pounds tomatoes, 2 lb sour apples, 2 lb onions, 2 cups mint leaves, 2 cups sugar, 4 cups vinegar, 2 tablespoons mustard, 2 teaspoons salt, 2 chillies, 2 cups raisins. Put all through mincer, with basin underneath to catch any liquid. Bring vinegar to boil, add sugar and mustard mixed with a little of the vinegar. Boil 5 minutes. Let it cool, then add minced ingredients and mix thoroughly. Leave till next day, stir and bottle. Ready in a fortnight.

OLD ENGLISH MINT CHUTNEY

One pound firm ripe tomatoes, 3 cups sugar, 1 lb peeled sour apples, 1 cup raisins, 8 medium-sized onions, 2 dessertspoons dry mustard, $\frac{1}{2}$ breakfast cup mint leaves (pressed down), $2\frac{1}{2}$ cups vinegar, 2 teaspoons salt, 4 chillies. Put all fruit and mint leaves through mincer medium cut. Bring vinegar to the boil, add mustard previously mixed with a little water. Add salt and sugar. Bring to the boil before taking off the fire. Pour over minced pulp, and mix well. When quite cold, bottle and cork, or cover with paper. Store in cool place. Leave ten days before using.

MINT JELLY

One cup finely chopped mint, 3 or more dessertspoons sugar, 1 cup hot water, 1 cup vinegar. Boil all except mint, then add 1 tablespoon powdered gelatine, moistened. Stir and add mint. Set in little pots.

MINT AND APPLE JELLY

Two pounds windfall apples. Quarter them without peeling, almost cover with water, and boil 10 minutes. Add 4 tablespoons chopped green mint. Boil 20 minutes, then strain. To each cup of juice allow $\frac{1}{2}$ cup sugar, and boil till it will set on a cold saucer.

MINT SAUCE (Preserved)

One teacup finely chopped mint, $\frac{1}{2}$ lb sugar, $\frac{1}{2}$ cup vinegar, $\frac{1}{2}$ cup water, salt and pepper to taste. Put sugar, vinegar and water into pan and bring to boil, and boil for 5 minutes. Cool, then add mint and seasoning. Pour into small bottles and use as required. May need a little extra hot water when using.

MINT SAUCE—To Keep

One bottle vinegar, 1 lb brown sugar—boil well, about $\frac{1}{2}$ hour. Have ready 2 or 3 cupfuls (at least) of chopped mint. Put mint in jar, pour boiling vinegar over. Tie down with paper—do not use metal cover.

MINT VINEGAR—To Keep

Bring a pint of vinegar to the boil. Pour this over 1 lb chopped mint. Stir, cool, and seal. For a sweet vinegar, add 1 lb sugar and stir till dissolved. Use for lamb, mutton, beans, etc., or salads.

MIXED PICKLE

Three pounds green tomatoes, 6 lb small onions, 2 or 3 cucumbers, 3 small cauliflowers, 1 small cabbage, $\frac{1}{2}$ gallon vinegar, $\frac{1}{2}$ lb sugar, spices to taste, and brine to cover. Slice tomatoes, remove both ends of cucumbers, and cut in small pieces. Peel onions, shred cabbage, separate cauliflower into small flowerettes. Put all in large basin, cover with brine and leave till next day. Drain and rinse well with cold water. Dry. Then pack in jars or bottles, cover with vinegar boiled with spices and sugar. Cover and store. Ready in several weeks. A little golden syrup may be boiled with vinegar and spices.

MIXED PICKLE

One pound green tomatoes, 2 lb runner beans, 3 cucumbers, 1 lb small onions. Cut these into small pieces, sprinkle with salt, and leave overnight. Next day, drain well, put in pan with sufficient vinegar to come to the top of the vegetables, but not to cover them. Boil till tender, then add sugar, peppercorns, ginger, and other seasoning as liked, and quantities according to taste. Let it come to the boil again, to dissolve the sugar thoroughly, and add a little mustard before removing from fire. Bottle before it is cold.

MOTHER'S PICKLES

One cabbage cut up very fine, 1 white cauliflower, 1 large cucumber, 2 lb tomatoes, 1 lb onions, 1 small marrow, $1\frac{1}{2}$ to 2 lb scarlet runners, cut all very finely. Leave in china bowl all night with sprinkling of salt. Next day, sprinkle with 1 cup water. Now strain off brine, put vegetables in pan, cover with cold vinegar. Bring to boil. In separate saucepan heat one small tin golden syrup with $\frac{1}{2}$ cup vinegar. Pour into hot vegetables. When cooked, thicken with following:—Mixed spice, ground cloves, nutmeg, cinnamon and curry powder to taste, level tablespoon mustard, turmeric for colouring (about 1 oz) and sufficient flour to make desired consistency. Mix with cold vinegar to a paste, and put into boiling mixture. Cook not more than 6 minutes more, and bottle when cool. Paste over with brown paper, and make airtight.

MUSHROOMS—Pickled

Cook mushrooms in their own juice with a little sprinkling of salt, for half an hour. When nearly all the liquid has boiled away, cover them with vinegar; and add pepper and spice to taste. Bring to the boil for a few minutes, then pot and seal.

MUSHROOM KETCHUP

Wipe fresh mushrooms, sprinkle with salt (not too much) and allow to stand in a large crock in a warm place for 24 hours, covered with a damp cloth. Then mash well and strain. To every quart of juice add 1 oz peppercorns. Boil $\frac{1}{2}$ hour. Then add 1 oz allspice, 1 blade mace or a little powdered mace, and $\frac{1}{2}$ oz root ginger to each quart, and simmer for another 15 minutes. Remove from fire and let get cold. Then reboil for 15 minutes, and again cool. Reboil for 15 minutes longer, then strain, bottle and seal. This is a very old recipe, and the repeated boiling is a special feature—it makes the best ketchup. The boiling may be repeated as many as six times.

MUSHROOM KETCHUP

Gather mushrooms freshly in morning. Put in earthenware basin, sprinkle with salt. Leave overnight, or longer. Bring slowly to boil, simmer 30 to 40 minutes. Strain through muslin. Put liquid on again, boil another 30 to 35 minutes, having added seasoning of black peppercorns, a little cayenne pepper, cloves and a little mace. Strain all, and bottle when cold. Should keep about 2 years.

SWEET MUSTARD PICKLE

Cut up a gallon of mixed vegetables—such as green tomatoes, cucumber, onion, and cauliflower. Put in earthenware jar, add a handful of salt to each layer and leave overnight. Next day drain off liquor, and wash vegetables with water. Put in pan 2 quarts vinegar, $\frac{1}{2}$ lb treacle or golden syrup, 2 lb sugar, 1 oz mustard, $\frac{1}{2}$ oz ground ginger, $\frac{1}{4}$ teaspoon cayenne. When boiling, add vegetables and boil 5 minutes, or longer. Thicken with cornflour and curry powder. Cover while hot.

PICKLED NASTURTIUM SEEDS (Like Capers)

1. Spread seeds in sun for 2 or 3 days to dry. Put in jars, sprinkle with a little salt. Fill up jars with boiled, spiced vinegar, and seal when cold. Leave 2 months before using.

2. Put green seeds in salt and water for 2 days; then in cold fresh water for 1 day. Pack into jars, cover with boiling vinegar, seasoned with mace, peppercorns, and sugar. Cork.

ONION PICKLE

Six pounds cooking apples, 4 lb onions, 2 lb sugar, $\frac{1}{4}$ lb salt, 1 small teaspoon pepper, pinch cayenne, 3 breakfast cups vinegar, 1 level dessertspoon mustard, 2 level tablespoons flour, 1 level dessertspoon curry. Peel and core apples, cut into quarters. Peel onions, slice fairly fine, boil onions in a little water first, until you can just cut with a knife. Strain, and add apples, sugar and vinegar, and boil until apples are a nice pulp. Be sure to use apples that pulp easily. Put pepper, salt, mustard, flour and curry powder in a basin, and mix to a smooth paste with a little vinegar. Stir into onions and apples and boil until the flour is cooked.

ONION PICKLE

Five pounds onions, 1 quart vinegar, 1 lb brown sugar, $\frac{1}{2}$ oz ground cloves, $\frac{1}{2}$ oz allspice, 2 heaped tablespoons flour, $\frac{1}{4}$ dessertspoon mustard, 1 tablespoon curry powder. Cover sliced onions with brine in proportion of $\frac{1}{2}$ cup salt to 1 cup cold water. Stand 24 hours, strain. Put vinegar and sugar on to boil, when nearly boiling add all dry ingredients mixed with a little cold vinegar. Boil all about 5 minutes, pour sauce over onions. Bottle when cold. Keep a week at least before using.

TO PICKLE WHITE ONIONS

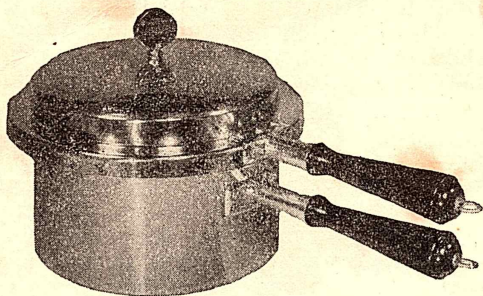
Peel onions. Put into enamel dish, sprinkle with handful salt, cover well with milk. Leave overnight. Next day drain off liquid. Boil quantity of white vinegar required, and add. When cool, bottle and cork tightly. Ready after a few days.

PICKLED ONIONS WITH HONEY

Mix well 1 quart vinegar and $\frac{1}{2}$ lb honey. Put onions in jars, pour over liquid. Ready in about 4 days.

Don't waste food! Use "POROSAN" for odd jars!

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PICKLED ONIONS

1. Peel onions, steep in brine overnight; then drain and wipe dry. Put in boiling milk, remove from stove, and stand 5 minutes. Strain, and wipe dry while hot. Place in jars, cover with vinegar which has been boiled, add peppercorns and cloves. Seal.

2. Peel onions, place in jars. To each jar add 1 teaspoon sugar and 3 peppercorns (or spices desired). Fill jar with cold vinegar and cork. Ready in 2 weeks.

3. Peel and wipe 6 lb onions. Put 2 quarts vinegar into saucepan with piece of salt the size of an egg (or less) and 1 lb white sugar. Bring this to the boil. While boiling put in the onions. Stir carefully for 5 minutes. Bottle. No spices; onions stay nice and light.

4. Peel onions, wipe with clean dry cloth. Pack in jars. Put 1 teaspoon sugar and 1 teaspoon salt in each bottle. Pour over sufficient boiling vinegar. Paste down immediately.

5. Ten pounds onions, 2 lb light brown sugar, 2 lb golden syrup, $\frac{1}{2}$ lb salt, 3 pints vinegar, 1 oz peppercorns, 1 oz cloves, few small chillies. Peel onions, keep dry, sprinkle with salt and leave overnight. Next day wipe onions, boil vinegar with other ingredients, and when cold pour over onions.

6. Peel 6 lb onions and throw into cold water. Stand for 1 or 2 hours, then dry separately. Sprinkle with 1 cup of dairy salt, and cover with boiling water. Let stand 24 hours. Boil 1 quart vinegar. Mix $\frac{1}{2}$ cup cornflour, 1 lb sugar, $\frac{1}{2}$ teaspoon mustard, 1 dessertspoon curry and 1 dessertspoon turmeric, to a smooth paste with cold vinegar, and add to boiling vinegar, stirring well. Add strained onions to mixture and boil for 4 minutes. Bottle.

PICKLED ONIONS IN CURRY SAUCE

Five pounds onions, 1 quart vinegar, 1 lb brown sugar, $\frac{1}{2}$ oz ground cloves, $\frac{1}{2}$ oz allspice, 2 big tablespoons flour, $\frac{1}{2}$ dessertspoon curry powder, 2 teaspoons turmeric. Cover onions with salt and water for 24 hours. Boil vinegar and sugar, then stir in ingredients which have been mixed with a little cold vinegar. Boil till it thickens. Dry onions, put in bottles, and fill jars with the sauce. Keep 3 weeks before using. They are very good and the curry sauce can be used as sauce for cold meats, etc.

PICKLED PEACHES

One pint vinegar, 1 teaspoon cinnamon, $1\frac{1}{2}$ cups sugar, few cloves. Boil for 10 minutes. Add the halved and stoned peaches. Boil till tender. Lift into hot jars, boil the syrup again, and pour over. Add a few cloves to each jar, and seal airtight.

"POROSAN" can be used on ANY size of jar.

PICKLED PEACHES

Wash firm, half-ripe peaches, rub off as much fluff as possible. Boil 1 pint vinegar, 1 teaspoon cinnamon, $1\frac{1}{2}$ cups sugar and a few cloves for 10 minutes. Add peaches to syrup and boil till tender, but not too soft. Lift out peaches, and fill jars. Pour boiling syrup over. Put a few cloves in each jar. Tie down.

PEACH AND TOMATO CHUTNEY

Four pounds peaches, 1 tablespoon salt, 2 lb tomatoes, $\frac{1}{2}$ teaspoon cayenne pepper, 2 lb apples, 2 tablespoons peppercorns, 2 lb onions, 1 teaspoon cloves, 2 lb brown sugar, 1 large bottle vinegar. Tie peppercorns and cloves in small bag. Peel fruit and cut up small. Boil all together about 2 hours, or till well pulped. This is not a hot chutney, so more cayenne may be added to taste.

PEACH CHUTNEY

Cut up 6 lb peaches and nearly cover with vinegar. Then add 3 lb brown sugar, 2 tablespoons of salt (or as desired), 1 small teaspoon cayenne, 2 oz garlic, $\frac{1}{4}$ oz whole ginger bruised and put in a muslin bag, and 2 lb sultanas. Boil all to pulp.

PEACH AND PLUM CHUTNEY

Slice and stone 2 lb peaches and 2 lb plums. Have ripe but firm fruit. Put in layers in a dish, sprinkle each layer with a little pepper and salt, leave 24 hours. Drain, put fruit in pan with 4 cups vinegar, $\frac{1}{2}$ lb brown sugar, 3 oz preserved ginger, 2 oz cloves and $\frac{1}{2}$ lb onions cut finely. Boil slowly till the peaches are tender. Strain through sieve, fill small jars and make airtight.

PICKLED PEARS

Peel 2 lb pears, cut in quarters. Make a syrup of 1 pint vinegar, 12 cloves, 12 oz sugar, 1 teaspoon powdered cinnamon. Boil for 10 minutes, then put in pears, and simmer gently till tender. Take out carefully, drain, and put in hot jars. Quickly boil syrup till thick. When cold, pour over fruit. Screw down. Store in cool place. Pears must be covered with syrup.

PEAR CHUTNEY

Four pounds soft cooking pears, 2 lb soft cooking apples, 2 lb tomatoes, 1 lb preserved ginger, 5 cups brown sugar, 1 lb figs, $\frac{1}{2}$ lb sultanas, 1 tablespoon salt, $\frac{1}{4}$ oz mustard or to taste, pinch cayenne, 6 large onions, vinegar. Cut all fruit fine, cover with sugar and stand all night. Then nearly cover with vinegar, boil all together till soft—about $1\frac{1}{2}$ hours.

SWEET PICCALILLI

Two pounds green tomatoes, 2 lb onions, 2 lb green beans, 1 medium cauliflower, 6 small cucumbers, 5 pints vinegar, 2 cups sugar, 1 cup flour, 4 tablespoons mustard, 1 tablespoon turmeric. Wipe vegetables, and cut up neatly. Cut up cauliflower stalks and put in, break

cauliflower into little flowerettes. Put all in brine of 1 cup salt to 4 cups water, cover, and leave 48 hours. Bring to scalding point in brine. Strain carefully. Pour on 4 pints vinegar and bring to boil. Mix up sugar, mustard, flour, with the remaining pint of vinegar, and add. Cook 10 minutes more.

CLEAR PICKLES

Three pounds green tomatoes, $\frac{1}{2}$ gallon vinegar, 6 lb small onions, $\frac{1}{2}$ lb sugar, 3 cauliflowers, spices, 1 small hard cabbage, 1 dozen small cucumbers, brine to cover vegetables. Slice tomatoes, cut off ends of cucumbers, and cut into small pieces; peel onion, shred cabbage, divide cauliflower into small flowerettes. Put all in large crock, cover with cold brine, leave 24 hours, then drain and dry. Pack into jars, well cover with vinegar which has been boiled with sugar and spices. Cover down. Keep several weeks before using.

PIE MELON CHUTNEY

Mince 5 lb prepared melon, put in preserving pan with 1 pint vinegar, and a small handful of salt. Add 3 lb sliced or minced onions and $2\frac{1}{2}$ cups brown sugar. Bring to the boil. When boiling, add 1 tablespoon mixed spice, a few cloves, a dessertspoon pepper, 1 large cup currants, 1 large cup sultanas, and 2 peeled and chopped apples. Boil for 3 hours. Before taking off, add mixture of 1 tablespoon flour, 1 tablespoon curry powder and turmeric mixed, and vinegar to moisten. Add to chutney, boil a few minutes longer. Bottle when cold.

PIE MELON PICKLE

Cut 3 lb pie melon into small pieces, cover with vinegar, leave till morning. Put on to boil with 2 small cups sugar, 2 lb onions, 1 dessertspoon salt, 2 dessertspoons spice, a few cloves, 1 teaspoon cayenne pepper. Boil for 2 hours. Mix 1 tablespoon each of flour, mustard and turmeric, with a little vinegar, and add to mixture. Boil a little longer; bottle while hot.

PLUM JAM CHUTNEY

Cook 1 lb onions in vinegar. When soft, add 4 lb plum jam, 1 teaspoon pepper, 1 lb sugar, 1 tablespoon salt, $\frac{1}{4}$ lb big seeded raisins cut up, grated rind of 1 lemon. Boil about 10 minutes. If too thick, add more vinegar.

PLUM SAUCE FROM PLUM JAM

Put the jam into preserving pan, add vinegar to make of sauce consistency, add a little salt and the usual pickling spices, and boil for $\frac{1}{4}$ hour. When cold, bottle.

PLUM SAUCE

Six pounds blue diamond or dark plums, 3 pints vinegar, 2 lb sugar, 1 teaspoon cayenne, 6 teaspoons salt, 2 teaspoons ground cloves, 2 teaspoons ground ginger, 1 teaspoon black or white pepper, 1 teaspoon ground mace, 1 oz garlic. Boil all together till pulpy, then strain through colander. Bottle when cold. Should keep well.

"POROSAN". Tied tight it's alright!

PLUM SAUCE

Eight pounds ripe plums, 3 pints vinegar, 4 dessertspoons ground ginger, 1 good teaspoon pepper, 4 dessertspoons ground cloves, 6 teaspoons salt, 1 tin golden syrup. Boil all up together, adding golden syrup when the rest is hot. Boil 3 to 4 hours, strain and bottle. Seal airtight.

PLUM SAUCE

Four pounds plums, $1\frac{1}{2}$ lb sugar, 1 teaspoon ground cloves, 1 teaspoon ground ginger, 1 teaspoon salt, 1 teaspoon cayenne pepper, or to taste, 2 pints vinegar, 2 oz garlic. Boil all for 2 hours. Skim off stones. Put through sieve, and bottle airtight.

PLUM SAUCE

Six pounds red plums, 3 lb sugar, 1 tablespoon salt, 3 pints good vinegar, 1 dessertspoon cayenne, or to taste, 3 large onions, 3 large cooking apples, $\frac{1}{2}$ oz allspice, $\frac{1}{2}$ oz cloves, $\frac{1}{2}$ oz bruised ginger. Boil all $1\frac{1}{2}$ hours. Strain and bottle.

PLUM SAUCE WITHOUT ONIONS

Six pounds plums, 3 pints vinegar, 3 lb brown sugar, handful bruised ginger, 6 teaspoons salt, 1 teaspoon cayenne, or to taste, 1 oz cloves. Grease the preserving pan, and boil all for 2 hours. Strain through colander, and bring back to the boil. Bottle.

PLUM CHUTNEY

Six pounds plums, 3 lb apples, 3 lb onions, 2 lb sugar, $\frac{1}{4}$ lb salt. 1 level teaspoon pepper, 1 level teaspoon mustard, 3 cups vinegar, a small piece garlic cut finely, 1 dessertspoon each whole allspice and pickling spices, $\frac{1}{2}$ lb each of dates and raisins and preserved ginger. Peel, core, and quarter apples, cut onions fine. Boil plums in vinegar, put through sieve. Add apples, onions, and other ingredients, stir well, and boil 2 hours. Have ginger chopped, and spices in a muslin bag. Remove before bottling.

PICKLED PRUNES

One pound prunes, $\frac{1}{2}$ lb sugar, 6 cloves, a little cinnamon, 1 pint vinegar. Wash and soak prunes overnight. Boil sugar, spice and vinegar, add prunes. Boil gently till skin is just broken. Cover when cold.

PRUNE PICKLE

Wash 2 lb prunes, prick with fork, leave overnight soaking in water. Strain off water next morning, and put prunes into jars. Boil $1\frac{1}{2}$ pints vinegar, 4 oz sugar, 1 oz chillies; allow to cool, and pour over prunes. Stand 1 week before using.

PRUNE CHUTNEY

Two pounds prunes, 1 lb sultanas, 2 oz garlic, 1 lb sugar, 1 oz ground ginger, 1 oz salt, $\frac{1}{2}$ teaspoon cayenne, 1 quart malt vinegar. Soak prunes for a while in water. Remove stones, put prunes in pan with other ingredients, and boil gently for 1 hour. Break the stones, and add chopped kernels to the chutney. Bottle and seal.

RED CABBAGE PICKLE

Cut finely a fresh dry red cabbage. Sprinkle with salt and leave overnight. To every quart vinegar allow 1 oz each of peppercorns, ginger and allspice, and 1 tablespoon sugar. Bring to boil. Strain cabbage, press into jars, pour hot vinegar over. Ready in a week.

QUICK CHUTNEY

Three tablespoons plum jam, 1 tablespoon Worcester sauce, 1 tablespoon vinegar, salt to taste. Mix all together. Then ready for use.

QUINCE CHUTNEY

Six large quinces, 1 lb ripe tomatoes, 2 lb apples, 4 large onions, 2 lb brown sugar, 2 oz salt, 1 oz ground ginger, 6 chillies, $\frac{1}{4}$ teaspoon cayenne pepper, 1 teaspoon mustard, 1 teaspoon curry powder, $\frac{1}{2}$ lb seeded raisins. Peel and cut up all ingredients, mix and cover with vinegar—about 3 pints. Boil slowly 3 to 4 hours. Bottle while hot.

QUINCE PICKLE

Peel and cut quinces (green are best, but not too green) into quarters, put into pan and nearly cover with vinegar, add $1\frac{1}{4}$ lb sugar to every pint vinegar, a few cloves, peppercorns, and cayenne to taste. Boil until soft and good pink colour, then allow to cool, and bottle. Delicious.

RED TOMATO CHUTNEY

Three onions, 14 oz light brown sugar, 2 dozen large ripe tomatoes, 2 oz preserved ginger chopped finely, 6 good-sized tart apples, 6 oz raisins cut fine, 3 large lemons skinned and cut up, 3 oz salt, or to taste, 1 oz garlic, $2\frac{1}{2}$ pints vinegar. Slice tomatoes, sprinkle with salt, leave all night to drain. Add apples, onion, rind of 1 lemon, and vinegar. Boil till tender, put through colander. Add remaining ingredients. Boil 3 or 4 hours.

RHUBARB CHUTNEY

Two pounds of rhubarb, 2 finely-cut lemons, 2 lb sugar, 1 oz bruised whole ginger, 1 oz salt, 1 oz garlic, 1 lb sultanas, 1 pint vinegar. Boil all together till thick and dark (remove ginger), and bottle.

RHUBARB CHUTNEY

Five pounds rhubarb, 1 dessertspoon each of mustard, ginger, chillies, curry powder, 5 lb onions, 1 lb sultanas, 3 lb sugar, 2 bottles of vinegar, 2 tablespoons salt. Cut up finely. Boil $1\frac{1}{2}$ hours.

RHUBARB RELISH

Mix 2 cups chopped rhubarb with 2 cups sliced onion, 1 cup vinegar, 2 cups brown sugar, $\frac{1}{2}$ tablespoon salt, cinnamon, ginger and cayenne to taste. Put into enamel saucepan, boil 20 to 30 minutes, or until jam consistency. Bottle and seal.

SPICED RHUBARB

Three pounds rhubarb, 1 teaspoon ground cinnamon, $\frac{1}{2}$ teaspoon ground cloves, $\frac{1}{4}$ teaspoon nutmeg, $\frac{1}{2}$ teaspoon allspice. Tie spices in bag, simmer with $\frac{1}{2}$ cup vinegar, $\frac{1}{2}$ cup water and 2 lb sugar for 20 minutes. Remove spice bag, add rhubarb cut into inch lengths. Add 1 lb seeded raisins. Simmer till quite thick, put in jars, seal when cool. Serve with hot or cold roast lamb.

SWEET CHUTNEY

One quart vinegar, 2 lb apples, 2 lb raisins, 1 lb sugar, 8 oz onions, 1 oz salt, 2 oz ground ginger, dash of cayenne. Put all through mincer, mix all together. Bottle and cork. Ready in 3 weeks.

SWEET CHUTNEY

Three pounds apples, 2 lb peaches or apricots, 2 lb each onions and tomatoes, 4 lb brown sugar, 1 lb sultanas, 2 tablespoons salt, 1 tablespoon ground ginger, $\frac{1}{4}$ oz cayenne pepper, or to taste, $\frac{1}{4}$ oz ground mace, $\frac{1}{2}$ gallon vinegar. Slice finely, and cover with sugar and vinegar. Leave overnight. Next day boil for 3 hours, add juice of 2 lemons about 1 hour before ready.

PICKLED SHALLOTS

Peel shallots. Leave overnight in brine of 2 quarts of boiling water and 1 small cup salt, and cooled. Next day, dry shallots with clean muslin, put into jars. Boil 2 quarts vinegar with 2 oz pickling spices and 1 lb honey (or 3 cups sugar) for 5 to 10 minutes. Pour over shallots in bottles.

PICKLED SHALLOTS

Put peeled shallots in big basin, sprinkle with a little salt, leave overnight. Next morning, remove shallots, lay on cloth, and go over them—there is usually another skin to come off. Then place in jars—quarter fill jar, then put a few cloves and allspice. Repeat until jar is full, pour on cold vinegar. Put about 4 teaspoons sugar on top, and leave.

PICKLED SHALLOTS

Peel, rinse, wipe thoroughly dry. Put in stone jar, sprinkle with 1 lb salt to every 2 gallons shallots. Leave 3 days. Drain thoroughly. Boil 1 gallon vinegar, 1 lb sugar, 3 oz allspice, 1 lb golden syrup. Boil well till vinegar is well flavoured. Allow to cool, pour over shallots. Cover with double thickness of cloth, and tie. Do not screw airtight. Leave at least one month.

TOMATO SAUCE

Twelve pounds tomatoes, 2 lb apples, 1 lb onions, $2\frac{1}{4}$ lb golden syrup, 2 oz salt, 2 oz allspice, $\frac{1}{4}$ oz chillies, mace and cloves, 1 quart vinegar. Prepare all and boil 3 to 4 hours. Strain and bottle as usual.

TOMATO SAUCE

Ten pounds very ripe tomatoes, 3 lb onions, $\frac{1}{4}$ lb salt, $1\frac{1}{2}$ lb brown sugar, $1\frac{1}{2}$ lb white sugar, 2 oz cloves, 2 oz allspice, 2 oz black pepper-corns, 3 pints vinegar, 2 oz crushed whole ginger, $\frac{1}{4}$ oz cayenne pepper, or to taste. Boil fruit and onions with spices for 2 hours, then put through colander. Return to pan, add the vinegar, which should be poured through the remains to extract any juice left. Boil slowly for 10 minutes. Bottle hot and seal at once. Should keep for years.

TOMATO SAUCE

Twelve pounds tomatoes, 3 lb brown sugar, 2 lb onions, 2 lb apples, 1 lb seeded raisins, $\frac{1}{4}$ lb salt, 2 oz ground cloves, 2 oz bruised ginger, 1 teaspoon mace, 1 teaspoon spice, 1 oz garlic, a little cayenne pepper to taste, 6 breakfast cups vinegar. Cut up tomatoes, onions, apples and garlic. Cook apples separately in a little vinegar, cook the rest together, and combine with apples. Altogether, boil about 3 hours, strain and bottle.

TOMATO SAUCE

Eight pounds sliced tomatoes, 3 large onions sliced, 3 large cooking apples cored and cut up but not peeled, 3 oz salt, 2 lb light brown sugar, $\frac{1}{2}$ oz (bare) cayenne, 3 oz whole spice, $\frac{1}{2}$ oz each of cloves and ground ginger, 1 quart vinegar. Put all the spices in a muslin bag. Boil all together for 3 hours. Then strain and boil again for 30 minutes. The second boiling is absolutely necessary. Cork or seal tightly.

BRIGHT RED PURE TOMATO SAUCE

Twelve pounds ripe tomatoes, 3 oz allspice, 3 lb brown sugar, $1\frac{1}{2}$ pints vinegar, 3 oz salt. Wash and cut up tomatoes, tie spices in muslin. Put all in pan and boil 3 hours. Stir frequently. When cooked, put through colander and bottle. Cork when cold.

TOMATO SAUCE WITH HONEY

Eight pounds tomatoes, 2 lb honey, 1 lb large onions, 2 tablespoons salt, 1 teaspoon ground cloves, 1 teaspoon cayenne pepper. Cover with vinegar and boil for 3 hours. Should not ferment.

TOMATO SAUCE WITHOUT VINEGAR

Ten pounds tomatoes, 1 lb apples, 3 onions, juice 5 or 6 lemons, $\frac{1}{4}$ lb salt, $\frac{3}{4}$ lb white sugar, $\frac{3}{4}$ oz whole cloves, 1 oz allspice. Cut tomatoes and apples in pieces without peeling. Peel onions and cut into cubes, and add other ingredients. Boil 2 hours. Rub through fine sieve. Put on stove and boil up again. Then put into sterilized bottles, and cork tightly.

TOMATO CHUTNEY

Four pounds of tomatoes, 2 lb sultanas, 1 lb dates, 2 large apples, 1 lb honey, $\frac{1}{2}$ teaspoon ground cloves, 1 tablespoon salt, 1 large onion, juice 2 lemons, $\frac{1}{2}$ cup vinegar. Slice apples, onions and tomatoes. Put all on together, and boil 2 hours.

TOMATO RELISH

Six pounds tomatoes. 2 large onions, 2 oz bruised ginger or 1 oz ground ginger, 1 cup treacle, 1 oz cloves, $\frac{1}{2}$ teaspoon cayenne, 1 quart vinegar, and an extra one-third cup vinegar. Scald, peel and slice tomatoes and onions. Put in layers in bowl. Sprinkle with salt, and leave overnight. Next day drain, add other ingredients, and cook 20 to 30 minutes. Let get cold before bottling.

TOMATO RELISH

Two pounds tomatoes, 4 large onions, salt, 1 pint vinegar, 2 cups sugar, 1 tablespoon curry powder, $1\frac{1}{2}$ teaspoons mustard, 20 small chillies, 2 tablespoons flour. Cut up onions and tomatoes in slices, sprinkle with salt, leave overnight. Drain next day, boil onions and tomatoes in vinegar for 10 minutes, add sugar and chillies then other ingredients mixed to a paste with a little cold vinegar, boil for $1\frac{1}{2}$ hours. Bottle while hot.

GREEN TOMATO CHUTNEY

Cut up 1 gallon green tomatoes, or put through large cutter on mincer. Put in a china dish, sprinkle with salt (about $\frac{1}{2}$ lb), and leave 24 hours. Wash well, put in pan with 3 large apples, cut up, 3 large onions, sliced, 3 pints vinegar, 2 tablespoons curry powder, 3 cups sugar, 2 tablespoons mustard, and the following spices tied in a bag: 1 teaspoon whole spice, 1 tablespoon cloves, 1 tablespoon whole pepper. Boil about 2 hours.

GREEN TOMATO CHUTNEY

Three pounds green tomatoes, 2 small cucumbers, 4 large apples, 3 large onions, 6 oz sultanas, $\frac{3}{4}$ lb brown sugar, 2 tablespoons mustard, $1\frac{1}{2}$ teaspoons ground ginger, $\frac{1}{2}$ level teaspoon cayenne, or to taste, $1\frac{1}{2}$ tablespoons salt, little more than 1 pint vinegar. Peel, slice and cut all vegetables. Put all together in pan, and gradually bring to the boil. Simmer 2 or 3 hours. Stir often, seal in jars. X

GREEN TOMATO MUSTARD PICKLE

Four cups each of cut-up green tomatoes, cucumbers and small onions, and 1 large cauliflower broken into sprigs. Put all in usual brine and let stand 24 hours. Then heat through and strain. Mix together 1 cup flour, 4 to 6 tablespoons mustard to taste, $1\frac{1}{2}$ tablespoons turmeric, $\frac{1}{2}$ teaspoon cayenne, sufficient vinegar to make a smooth paste. Add a cup or more of sugar and mix with sufficient spiced vinegar to make 2 quarts altogether. Boil till this thickens, add the strained vegetables, and heat thoroughly. Bottle and cork tightly.

GREEN TOMATO PICCALILLI

Six pounds green tomatoes, 2 quarts vinegar, 1 lb treacle, 1 tablespoon salt, 2 tablespoons curry powder, 2 tablespoons mustard, or to taste, 5 large onions, sliced. Boil all together till soft, then thicken with 5 tablespoons flour mixed smooth with vinegar. Boil 20 minutes more.

GREEN TOMATO PICKLES

Four pounds green tomatoes, 2 lb onions, 1 cup treacle, 1 teaspoon allspice, 1 teaspoon peppercorns, 1 teaspoon cloves, 1 large tablespoon mustard, 1 quart vinegar. Slice green tomatoes and onions, sprinkle with salt. Boil vinegar and other ingredients together. When they boil, put in strained tomatoes and onions. Boil a few minutes, then bottle.

GREEN TOMATO PICKLE

One quart vinegar, 6 lb green tomatoes, 3 lb onions, $\frac{1}{2}$ pint golden syrup, 2 tablespoons curry powder, 1 teaspoon spice, 1 teaspoon cayenne pepper, 2 tablespoons salt. Cut up tomatoes, sprinkle with salt, stand 6 hours. Strain, cover with vinegar, bring to the boil. Add cut up onions, and all spices and syrup. Simmer one hour and thicken with flour. Bottle hot.

GREEN TOMATO RELISH

Six pounds green tomatoes, 3 lb apples, 2 quarts vinegar, 3 tablespoons curry powder (or to taste), 3 lb onions, 3 lb sugar, 2 teaspoons white pepper, 4 heaped teaspoons flour, 2 heaped teaspoons dry mustard, 2 dessertspoons salt. Slice tomatoes, apples and onions. Sprinkle with salt, and let stand overnight. Strain. Then boil for $\frac{1}{2}$ hour with vinegar. When soft, mix other ingredients with little vinegar, pour in, and boil till it thickens. X

TREE TOMATO SAUCE

Eight pounds tree tomatoes, 2 large onions, 2 lb apples, 2 lb brown sugar, $\frac{1}{4}$ lb salt, 2 oz black pepper, 1 oz allspice, $\frac{1}{2}$ oz cayenne, 2 quarts vinegar, 1 oz cloves. Boil all for 4 hours and strain.

TREE TOMATO CHUTNEY

About 3 lb tree tomatoes, skinned and cut up with 1 lb of onions, and $1\frac{1}{2}$ lb apples, a pint of vinegar, $2\frac{1}{2}$ lb brown sugar, half a packet of mixed spice, a tablespoon of salt, and a scant half-teaspoon cayenne. This should not need more than an hour's boiling. Will make about $5\frac{1}{2}$ lb. The only chutney which is better with onions than with garlic.

UNCOOKED CHUTNEY

Two pounds dark plum jam, 1 large bottle mustard pickle, $\frac{1}{4}$ lb raisins. Strain liquor from pickles into the jam. Put raisins and pickles through mincer. Mix with jam, adding more vinegar if necessary. Bottle.

VINEGAR FROM PICKLED ONIONS

1. *To make Worcester Sauce:* Three pints used pickled onion vinegar, 3 grated nutmegs, $\frac{1}{4}$ stick liquorice, 1 teaspoon cayenne, 2 cups treacle, 2 teaspoons curry powder, and salt. Boil all half an hour.

2. *To make Chutney:* Cook onion vinegar with equal quantities of dates, figs, and raisins. After 20 minutes, press through sieve, and seal in jars. Nice with cold meat or ham.

3. *To Pickle Beet:* Cook beetroot, skin and slice. Then just put into bottles containing the onion vinegar, and cork. Add 3 teaspoons sugar to each 2 lb jar of vinegar.

SWEET PICKLED WALNUTS

Gather walnuts early in December—prick well with a fork. Put into jar and cover with water. Change water every day for a week. Strain and put into boiling water and boil till tender, with 1 tablespoon cloves, 1 tablespoon allspice, and a piece of stick cinnamon (or $\frac{1}{2}$ teaspoon powdered cinnamon) to every quart of water. Pour off water and spices. Boil enough vinegar and sugar together—1 lb sugar to every pint of vinegar—and add to nuts. Let stand 1 week. Strain off vinegar, bring to the boil. Put nuts into bottles, pour boiling vinegar over, and screw down.

PICKLED GREEN WALNUTS

Prick the freshly-picked walnuts all over—about 100. Place in brine of 6 oz salt to 2 quarts cold water. Change brine every three days and keep stirring them about. This takes about 9 days. Take walnuts out, drain them, expose to the sun till they go black. Boil up 2 oz black pepper, 3 oz ginger, 3 oz cloves, 2 oz mustard seed in 2 quarts vinegar for about 10 minutes. Strain this, and pour over walnuts in glass bottles. Pick walnuts early in the season.

WHITE CABBAGE PICKLE

Cut finely 1 large white cabbage and 4 large onions, sprinkle with salt and let stand 24 hours. Drain off water and boil slowly for $\frac{1}{4}$ hour in 1 quart vinegar. Mix 1 cup flour, 1 cup sugar, 1 pint vinegar. Add to vegetables and boil 10 minutes. Put in jars, cover when cold.

WHOLE GREEN TOMATO PICKLE

Six pounds green tomatoes, 3 pints vinegar, 4 level breakfastcups brown sugar, 1 large tablespoon cloves and allspice, 1 teaspoon cayenne. Choose even-sized tomatoes. Prick well with silver fork, sprinkle with salt, stand on large dish overnight. Next day drain through colander, and boil tomatoes with other ingredients till tender enough to probe with a straw. Bottle when cold, and screw down. Takes about 4 or 5 hours' slow simmering.

WORCESTERSHIRE SAUCE

One gallon vinegar, 3 lb apples (pulpy), 2 lb brown sugar, 6 cloves of garlic, 2 tablespoons cayenne pepper, 2 tablespoons ground ginger, 4 tablespoons salt, 2 tablespoons cloves, peel of 1 orange grated fine. Boil 2 hours. Strain and bottle. This is a good sauce and keeps well and can be recommended.

SIMPLE WORCESTER SAUCE

One quart vinegar, $\frac{1}{2}$ cup treacle, $\frac{3}{4}$ cup dark plum jam, about $\frac{1}{4}$ oz cloves, $\frac{1}{4}$ oz allspice, 1 good-sized cut-up onion, a little cayenne pepper, 1 dessertspoon salt, or to taste. Boil all together about 1 hour, strain and bottle.

Jams and Jellies

STANDARD JAM METHOD

An experienced and successful home-maker uses this recipe for all jam making—6 lb fruit (not too ripe), 6 pints water, 8 lb sugar. The fruit may be all of one kind, or mixed, say 4 lb plums, 2 lb raspberries etc. Boil the fruit slowly in the water till tender, and have the sugar warmed. Stir in the sugar, continue stirring till thoroughly dissolved, and then boil **HARD**, a rolling boil, till it will set when tested; sometimes $\frac{3}{4}$ hour sometimes less, or more, according to the fruit. If desired a jam can be strained to get out seeds or skins.

APPLE AND GREEN TOMATO JAM (or Marmalade)

Four pounds green tomatoes, 4 lb sugar, 2 oranges, 2 lb apples after peeling, $\frac{1}{8}$ lb preserved ginger, 2 lemons, 1 dessertspoon salt. Cut up apples and tomatoes; shred lemons and oranges, or mince. Cover with water and allow to stand overnight. Boil till tender, stand aside 1 hour, add warmed sugar and preserved ginger, and cook till it jellies and sugar is dissolved. Just before bottling, add salt, and 1 teaspoon each of clove and ginger flavourings. Stir in well and bottle.

APRICOT JAM (Dried)

Two pounds dried apricots, 7 lb sugar, 5 pints water, 2 tins crushed pineapple. Wash apricots in hot water and a little baking soda. Then soak all night with the 5 pints water. Next day boil 30 to 40 minutes, add warmed sugar, and pineapple, boil till it will set, about $\frac{1}{2}$ to $\frac{3}{4}$ hour, stirring constantly. Half quantities may be used.

APRICOT JAM (Fresh)

Wipe with a damp cloth. Cut in halves, remove stones, and weigh. Allow pound for pound of sugar. Lay the fruit in pan, with layers of sugar, and stand overnight. Next day, bring slowly to the boil, stirring constantly, and boil quickly till it will set—30 to 40 minutes.

APRICOT GINGER (with pulp)

Grate the rinds of 3 or 4 lemons, and cook in a cupful of water till tender. Then put into a preserving pan a 7 lb tin of apricot pulp, 7 lb of sugar, the juice of the lemons, the cooked rind, and $\frac{1}{2}$ lb preserved ginger chopped finely. Bring to boil, and continue boiling, until will set—probably about 15 minutes—stirring constantly.

APPLE JELLY—New

Cut about 6 lb apples into small pieces, skins and cores as well. Barely cover with water, bring to the boil and boil about $\frac{1}{2}$ hour. Leave till cool, strain through jelly bag all night. Next day, measure, bring to the boil, add 1 cup sugar to 1 cup liquid; the juice 2 lemons; 1 teaspoon salt; 1 tablespoon butter. Boil briskly $\frac{1}{2}$ hour or until it will set. Take off fire, stir in 1 bottle raspberry essence. Stir well and bottle hot. Strawberry essence may be used; also lime essence with a little green food flavouring.

APPLE JUICE FOR SETTING JAM

Cut up windfalls as for apple jelly, using skins and cores. Barely cover with water, boil well, strain through coarse jelly bag, but do not squeeze. When added to jam it makes a nice stiffness. Good to use with black currants or strawberries.

APPLE AND GRAPE CONSERVE

One and a half pounds of apples, $\frac{3}{4}$ cup sugar to each cup pulp, 3 lb grapes and a few mint leaves. Wash grapes and simmer till soft; rub through wire sieve. Peel and core and slice apples, put in pan and cook till soft; add grape pulp and measure. Bring to boil and stir well; add warm sugar and cook about ten minutes, or till it will set when tested. Seal at once in sterilized jars. Result—about 4 lb good grape conserve.

APPLE AND RASPBERRY JAM

Three pounds of apples, 3 lb raspberry pulp, 6 lb sugar. Peel and core apples, use just enough water to cook them, then add raspberry pulp and bring to boil. Add sugar, stir well, then boil $\frac{3}{4}$ to 1 hour, no more, or the raspberry loses the nice red colour.

APRICOT AND APPLE JAM

Soak 2 lb of dried apricots and 2 lemons (cut finely) in 4 pints of water for 24 hours. Peel and slice 5 lb of apples. Put all into a preserving pan with enough water to cover, and boil until quite soft. Add 7 lb sugar and boil quickly for $\frac{1}{2}$ hour, or until a little will jell when tested. Should make about 15 lb jam.

DRIED APRICOT AND LEMON JAM

One pound of dried apricots, 5 lb sugar, 1 lb lemons, 5 pints boiling water. Pour the boiling water over the apricots, and soak overnight. Boil lemons until tender. Drain well, and when cold slice very thinly, removing the pips. Boil the apricots till pulpy, then add lemons and sugar and boil jam till it sets—about 1 hour.

APRICOT AND ORANGE JAM

Two pounds washed dried apricots, 8 lb sugar, 5 medium-sized oranges, 14 breakfastcups water. Soak apricots with grated rind and sliced orange pulp for 24 hours in the water. Next day bring to the boil, boil half an hour. Add sugar, and boil another half hour, stirring constantly, or until it jellies.

DRIED APRICOT AND RHUBARB JAM

Soak 1 lb dried apricots in 1 quart water for 24 hours. Cut up 4 lb rhubarb, sprinkle with 2 lb sugar, leave overnight. Boil rhubarb and sugar, then add the apricots and water, and cook till soft. Add 2 lb more of warm sugar, and boil till it will set when tested.

With MADDREN'S COOKIE MIX you add water only.

DRIED APRICOT AND TREE TOMATO JAM

Wash 2 lb apricots in hot water with a little baking soda. Rinse in clear water. Soak in 5 pints water for 3 days. Then skin 2 lb tree tomatoes, and boil all together till soft. Add $7\frac{1}{2}$ lb sugar, boil $\frac{3}{4}$ hour, or until it will set, stirring constantly. This jam burns easily.

BANANA-PASSIONFRUIT AND TOMATO JAM

To every 1 lb of tomatoes add 6 banana-passionfruit, 1 lb of sugar and the juice of 1 lemon. Pour boiling water over the tomatoes, which makes them easy to peel. Peel and cut up tomatoes, add the peeled banana-passionfruit and lemon juice, place all in a pan together, and bring gently to the boil, then add sugar and boil until a little will set when tested.

BANANA-PASSIONFRUIT JAM

Scoop out contents of pods, and weigh. Allow $\frac{3}{4}$ lb sugar to 1 lb pulp. Boil with a little water until cooked, then strain through colander to remove seeds. Boil again with sugar until it will set. Bottle while hot.

A.T.P. JAM

Two pounds of apples, 4 lb ripe tomatoes, 18 passionfruit. Skin and slice tomatoes. Peel and slice apples. Boil together till soft. Add 5 lb sugar, when dissolved boil very fast for 30 minutes. Then add passionfruit pulp and boil until it will set when tested.

BLACKBERRY JAM

Wash the berries, drain through colander, add 1 tablespoon of water to each pound of fruit; simmer slowly till quite soft. Add 1 lb sugar to each 1 lb fruit. Stir well. Boil till it jells.

BLACKBERRY JAM

To each pound of fruit allow $\frac{1}{2}$ cup water and $1\frac{1}{4}$ lb sugar. Boil fruit and water together for $\frac{1}{2}$ hour, break up berries with a potato masher, add sugar and boil until it jellies (20 to 30 minutes). This makes excellent jam.

BLACKBERRY AND APPLE JAM (Seedless)

Any quantity of blackberries, some red ones among them, and about one fourth the weight of apples. Simmer the berries to pulp with just sufficient water to prevent burning at the start. Strain through muslin bag. Cut up the apples roughly, including peels and cores, and boil to a pulp. Strain through colander. Mix the two strainings and to every pint of juice add $\frac{3}{4}$ lb of sugar. Stir until thoroughly dissolved. Boil until it sets when tested.

BLACKBERRY AND APPLE JAM

Four pounds of cooking apples, 2 lb blackberries, $4\frac{1}{2}$ lb sugar. Peel and core the apples and cut them in slices. Put into the pan with just enough water to prevent burning and simmer for about 15 minutes over a low gas. Add the blackberries and continue to simmer until they are soft and the apple is pulp. Add the sugar, stir until it is dissolved, and then boil rapidly until setting point is reached.

ECONOMISE! "POROSAN" can be used again and again.

BLACKBERRY AND APPLE JELLY

Six pounds of blackberries, 2 lb apples; allow one cup of sugar to each cup of juice. Chop up the apples, including the skins and cores, and place in a preserving pan with the blackberries and water to cover. Cook until soft. Strain through jelly bag. Measure juice and bring to the boil; stir in sugar gradually. When you are sure that the sugar is thoroughly dissolved boil fast till a little jellies when tested on a saucer, about $\frac{1}{2}$ to $\frac{3}{4}$ of an hour.

BLACKBERRY AND ELDERBERRY JAM

Take equal quantities of blackberries and elderberries, remove the stalks, and put them in a preserving pan. Squeeze them slightly, bring slowly to the boil, and boil for 20 minutes. Allow $\frac{3}{4}$ lb sugar to each 1 lb of fruit. Put sugar on a dish, and warm in the oven before adding to the jam. Bring to the boil again, and boil about 20 minutes, or till it will set when tested on a plate.

BLACKBERRY JELLY HINT

When making blackberry jelly, pick berries when half ripe, not soft. Do not make too much at once. Half a dozen small pots at a time is better than a large quantity, as it sets quicker.

BLACKBERRY JELLY-JAM

One pound of sugar to 1 lb fruit. Have some of the berries red and unripe. Put blackberries in pan, crush them, stirring all the time, and boil 30 minutes. Heat sugar, add, and stir until dissolved. Boil another 10 minutes, approximately. Test to make sure it is done. The seeds should be soft.

BLACKBERRY AND RHUBARB JAM

Six pounds of blackberries, 3 lb rhubarb cut small, $6\frac{3}{4}$ lb sugar. Clean berries, crush in pan. No water. Add rhubarb, simmer about 20 minutes. Add warmed sugar, stir till dissolved, boil hard till it will set, perhaps 1 hour.

BLACKBERRY AND PLUM JAM

Five pounds blackberries, 1 pint water, 2 lb plums, $5\frac{1}{2}$ lb sugar. Stew plums and water, add blackberries, boil till soft—about $\frac{1}{4}$ hour. Stir. Add warmed sugar, stir till dissolved. Boil hard till it sets. Ten minutes before taking up add a small teaspoon tartaric or citric acid.

BLACKBERRY AND APPLE JAM

To each 1 lb of ripe fruit allow 1 lb sugar and 2 or 3 cooking apples. Peel and slice the apples thin; put blackberries into pan and as soon as the heat begins to draw out the juice, add sugar and apples. Boil and skim till jam will set; it will require almost constant stirring.

BLACK CURRANT JAM

Put 6 lb currants in pan with $3\frac{1}{2}$ pints boiling water. Boil 10 minutes, then add $9\frac{1}{2}$ lb sugar, stir till dissolved, and boil fast for 10 minutes approximately. Test before taking up.

BLACK CURRANT JAM

Cut and stew some rhubarb, strain as for jelly. To every 1 lb of black currants, allow $1\frac{1}{2}$ breakfastcups rhubarb juice, and $1\frac{1}{2}$ lb sugar. Boil currants and juice together for 10 minutes, add sugar, stir till dissolved, and boil for 5 minutes approximately. Test before taking up.

BLACK CURRANT JAM

One pound black currants, 1 pint water, $1\frac{1}{2}$ lb sugar. Boil black currants in water till soft. Strain through coarse sieve. Add warmed sugar and boil rapidly, about half an hour. Test before taking up.

BLACK CURRANT JAM

Three pounds of black currants, $1\frac{1}{2}$ pints of water. Boil for 10 minutes. Then add $4\frac{1}{2}$ lb sugar, the juice of a lemon and boil fast for $\frac{3}{4}$ hour approximately. Test before taking up.

BLACK CURRANT AND GOOSEBERRY JAM

Three pounds black currants, 2 lb gooseberries, 5 small cups water, $7\frac{1}{2}$ lb sugar. Mince currants and gooseberries, add water, and boil together 10 minutes. Add warmed sugar, stir till dissolved, boil about 30 minutes, or till it will set.

BLACK CURRANT AND FRESH APRICOT JAM

Four pounds of apricots, 2 lb black currants, almost 5 pints of water, not quite. Boil till tender. Add 1 lb sugar to every pound of pulp. Stir till dissolved and boil till it will set when tested.

CAPE GOOSEBERRY JAM

Allow 1 lb of sugar to 1 lb of shelled berries. Squeeze juice of 1 or 2 lemons into preserving pan. Put in berries, and stir till cooked to a pulp. Add sugar and boil until pale and amber colour and will set when tested. No water.

CAPE GOOSEBERRY JAM

Six pounds of cape gooseberries, 5 lb sugar, 1 quart of water. Boil sugar and water for 10 minutes. Add berries, and boil hard till it sets when tested. Bottle when cool.

CAPE GOOSEBERRY AND APPLE JAM

Four and a half pounds shelled cape gooseberries and $1\frac{1}{2}$ lb green apples. Mince or grate apples. Put 1 tablespoon butter in saucepan. add gooseberries, and crush. Add apples, and if not enough juice to start with, add 2 tablespoons water. When soft, add 6 lb sugar, stir till dissolved and boil fast till it will set.

CAPE GOOSEBERRY, PIE MELON AND PASSIONFRUIT

One and a half pounds cape gooseberries, 6 lb pie melon, 16 passionfruit and 6 lb sugar. Cut melon into blocks, and shell gooseberries. Cover with sugar and stand 24 hours. Boil 3 to 4 hours, or till it will set. Put passionfruit in when jam boils.

CAPE GOOSEBERRY AND LEMON JAM

Five pounds cape gooseberries, 5 lb sugar 1 pint water, juice 5 lemons. Put sugar and water in pan, bring to the boil. Add lemon juice, and when syrup is quite clear add shelled gooseberries. They may be pricked with a needle. Boil for about $1\frac{1}{2}$ hours, or until it will set when tested.

CAPE GOOSEBERRY AND PIE MELON JAM

Cut up 5 lb melon, sprinkle with 5 lb sugar, and leave overnight. Next day boil about $1\frac{3}{4}$ hours. Add $1\frac{1}{2}$ to 2 lb cape gooseberries whole, but shelled. Stir till dissolved. Boil till golden brown and will set. Lastly add 1 oz butter.

CAPE GOOSEBERRY AND PINEAPPLE JAM

Three pounds cape gooseberries, 1 large tin pineapple slices, 3 lb sugar. Boil cape gooseberries in pineapple juice till soft. Add sugar, stirring well till dissolved. Boil again quickly till thick, about $\frac{1}{2}$ to $\frac{3}{4}$ hour. Stir occasionally. When thick, add cut-up pineapple; boil 5 to 10 minutes.

CAPE GOOSEBERRY CONSERVE No. 1

Three pounds shelled cape gooseberries, $1\frac{1}{2}$ lb sliced apples, $1\frac{1}{2}$ lb sliced unskinned tomatoes, 6 large bananas sliced, juice of 6 lemons, 6 lb sugar. Put gooseberries, apples and tomatoes in pan with sugar. Leave to stand an hour. Add lemon juice and boil hard 15 minutes. Add bananas, boil 5 minutes longer. Remove from fire, stir well for 5 minutes. Bottle and seal while hot. Like fruit salad.

CAPE GOOSEBERRY CONSERVE No. 2

Four pounds apples, 8 large cups water, and 2 lb cape gooseberries. Boil the cut-up apples in water till soft. Strain through jelly bag all night. Next day, cook berries in that juice till soft—then add cup for cup of sugar, stir till dissolved and boil till it will set.

CARROT JELLY

Three pounds of young carrots, $2\frac{1}{2}$ lb sugar, 1 lemon. Grate or mince carrots, chop lemon, add sufficient water to cover, and boil till tender. Strain through jelly bag. Add sugar, stir till dissolved, and boil quickly till it will set when tested.

CARROT MARMALADE No. 1

Five good-sized carrots, 4 lemons, 3 pints water, 4 lb sugar. Soak shredded carrot and sliced lemon overnight in water. Next morning boil for 1 hour. Stir in sugar, and boil till it will set when tested.

CARROT MARMALADE No. 2

Four large carrots, or 8 small ones, $\frac{1}{2}$ dozen lemons, 6 lb sugar, 4 pints water. Mince the carrots, and cut the lemon rind finely. Soak overnight in the water. Next day boil for one hour, then add sugar and lemon juice, and boil till set.

CHERRY AND RED CURRANT JAM

To every 4 lb of cherries, allow one pint of red currant juice (made by boiling red currants with a little water till soft and mushy, then straining as for jelly). Simmer until the cherries are soft, then add pound for pound of sugar. Stir till the sugar is dissolved, and then boil till it will set when tested. Bottle when it has cooled a little.

CHERRY JAM

Stone 4 lb cherries carefully, saving juice. Bring to the boil 4 lb sugar and 3 teacups water. Boil 10 minutes, add cherries, boil 30 minutes, or until it will set when tested. Bottle.

CHINESE GOOSEBERRY JAM

Cut gooseberries in half, scoop out pulp. Cover bottom of pan with water. Add fruit pulp and boil till cooked. Then add $\frac{3}{4}$ lb sugar to every 1 lb pulp. Stir till dissolved and boil till it will set when tested. Vary by cooking in lemon juice and water.

CHINESE GOOSEBERRY JAM

Four and a half pounds of Chinese gooseberry pulp, $4\frac{1}{2}$ lb sugar, juice and grated rind of 8 sweet oranges, the same of 2 lemons. Stir till sugar is dissolved, then boil all together until it will set when tested.

CHOKO AND PASSIONFRUIT

Eight pounds chokos peeled and sliced, 7 lb sugar, juice of 6 lemons, 3 dozen passionfruit. Cut up peeled chokos, place 3 lb sugar over, and stand 24 hours. Next day add $\frac{1}{2}$ pint boiling water, and boil till clear. Add lemon juice and rest of sugar, stir till dissolved, cook rapidly till it will set. Add passionfruit; boil 3 minutes. Bottle hot. Seal cold.

CHOKO AND PINEAPPLE JAM

Six pounds chokos after being peeled, 5 lb sugar, 2 lb tinned shredded pineapple, $1\frac{1}{4}$ pints liquid. Peel and slice chokos, cover with $1\frac{1}{2}$ lb sugar, and stand for 24 hours. Bring to boil, add pineapple juice made to $1\frac{1}{4}$ pints with water. Cook $\frac{3}{4}$ hour, then add the 2 lb shredded pineapple. Cook gently until clear. Add the other $3\frac{1}{2}$ lb warmed sugar, cook quickly until it jellies, about $2\frac{1}{2}$ hours. Bottle hot, and seal cold. Test often.

CHOKO AND TREE TOMATO JAM

Six pounds chokos, 1 large lemon, 4 lb tree tomatoes, 9 lb sugar. Peel and cut the chokos small. Skin the tree tomatoes. Slice the lemons finely, and put all on to boil with 1 pint of water, and cook until tender—about $\frac{1}{2}$ hour. Then add sugar, stir till dissolved, and boil until it sets.

CHINESE GOOSEBERRY AND TREE TOMATO

Ten tree tomatoes, 12 Chinese gooseberries, 6 cups of sugar, 2 large cups of water. Skin tomatoes, cut up into the pan. Scoop out pulp from Chinese gooseberries, add to tomatoes with the water, and cook about $\frac{1}{2}$ hour. When it comes to the boil, add warmed sugar, stir till dissolved, and cook until it will set when tested on a saucer.

CRAB APPLE JELLY

Wash crab apples, put in pan, and cover with water. Boil till soft, strain through a jelly bag. Put back in pan, bring to boil, and strain again. Bring to boil again in pan, add 1 cup sugar to each cup of liquid, slowly; stir till it boils, but not after. Skim when necessary. Boil till it will set. Bottle hot, and make sure jars are quite airtight.

CRANBERRY JELLY

Put 4 lb cranberries in pan with 1 quart water. When tender strain off juice, measure, and put back in pan. For each pint juice allow 12 oz to 1 lb sugar. Stir and skim till sugar has dissolved. Simmer—not boil hard—and take up as soon as it will set.

CRANBERRY JAM

For every 1 lb fruit allow 2 lb sugar. Pour a little water in preserving pan, then put layer of sugar and layer of fruit. Boil gently for 20 minutes or until it will set. Skim and bottle.

CRYSTALLIZED FIGS (Fresh)

Six pounds figs, 6 cups sugar, 3 cups water, 3 tablespoons vinegar. Bring water, sugar and vinegar to the boil, drop in the figs, which have been pricked with a fork. Boil gently for 3 hours. Remove figs from syrup, and spread on tray for 24 hours. Roll in castor sugar, and put on tray for 3 or 4 days, turning them every day. They should be dry. Roll again in castor sugar, and pack in boxes lined with waxed paper.

CRYSTALLIZED FRUITS

Make a syrup from 1 lb sugar to 1 cup water, stir till sugar is dissolved, and just as it begins to boil stir in $\frac{1}{4}$ teaspoon cream of tartar; leave off stirring, and allow to boil quickly 3 or 4 minutes. Test syrup by dropping into cold water; if it forms a small soft ball between thumb and finger, it has reached right stage. Drop fruit to be crystallized, a few at a time, into this syrup. Lift out gently, and drain free from all syrup. Place fruit on wire cake trays and put in sun to dry. When dry, make syrup as before, and just as it reaches the "soft ball" stage, add the fruit; lift out, put on wire trays, sift coarse granulated sugar over, and leave again in the sun to dry. When dry, put in boxes in layers, between sheets of waxed paper. Keep in cool, dry place.

Cut lunches keep fresh overnight in "POROSAN" Bags.

CUCUMBER JAM

Peel some well-grown cucumbers, remove seeds, cut into small squares, weigh. Put in preserving pan. To every 4 lb cucumber add 1 oz whole ginger, bruised. Grate with coarse grater the outside rind of 1 orange and 2 lemons over cucumber. Discard white pith; slice orange and lemons over the other ingredients. Add $4\frac{1}{2}$ lb sugar, leave to stand 24 hours. Boil until it jellies when tried. Remove whole ginger before bottling.

DAMSON JAM

Six pounds fruit, 6 lb sugar, 1 breakfast cup water. Put plums in pan, and add water. Bring to a boil, then add sugar and boil $\frac{3}{4}$ hour, or until set.

DUMPSEY DEELEY

Two pounds plums, 2 lb pears, 2 lb apples, 1 lb sugar to each 1 lb prepared fruit. Stew apples and pears in a little water; stew plums separately. When soft, put all in pan with sugar, stir till dissolved and cook till a nice colour, and will set.

ELDERBERRY JELLY

Gather berries while dry. Pick off stems and clean. Leave the smaller stems on. To amount of berries add one third quantity of apples (jelly apples preferred). Cut up as for apple jelly—add to berries and barely cover with water—leave all night. Next day boil up until soft and pulpy, strain through muslin. Leave again all night and next day put cup for cup of liquid and sugar, stir till dissolved, and boil up till set.

ELDERBERRY AND APPLE JELLY

Six pounds of apples cut up (skins and cores too), 1 bunch of elderberries (very ripe ones, not too large, about as much as you could hold in one hand cupped). Put in jam pan, cover with water, boil till apples are mashed. Strain, and for every cupful of juice put 1 cup of sugar. Boil 15 minutes, or till will set, then bottle. Beautiful in both flavour and colour.

ELDERBERRY AND APPLE JAM

Four pounds apples and 3 lb elderberries. Allow $\frac{3}{4}$ lb sugar to each 1 lb fruit. Peel, core and cut the apples. Stalk the berries. Boil together till soft. Add sugar, stir till dissolved, and boil till it will set, about half an hour.

ELDERBERRY AND APPLE JELLY No. 2

Cut up windfall apples, wash and cover with water, as for jelly—boil and strain in same way. Wash elderberries, add a little water, boil soft, and strain, as the apples for jelly. To 2 cups of apple juice add 1 cup elderberry juice. Boil with cup for cup of sugar till set. Nice in cakes, and with meat.

ELDERBERRY AND BLACKBERRY JAM

Put equal quantities of blackberries and elderberries in pan, squeeze a few to start juice flowing, bring slowly to boil, and boil about 20 minutes. Allow $\frac{3}{4}$ lb sugar to each 1 lb fruit. Add warmed sugar, stir till dissolved. Bring to boil again, and boil till will set—about 20 minutes. Bottle hot.

FEIJOA JAM No. 1

Peel thinly and cut in slices. Put peels in pan, cover with water and boil for 10 minutes. Strain off the liquid and add about 1 quart of liquid to 12 lb sliced fruit. Cook all together until soft, then add $\frac{3}{4}$ lb sugar to each 1 lb of cut up fruit, and boil till inclined to jell when tested. The less cooking feijoas have, whether for stewing or jam, the more flavour they have.

FEIJOA JAM No. 2

Make syrup with 2 cups sugar and 1 cup water. Cut peeled feijoas in quarters and drop in. Add the inside only of a lemon, cut up. No peel. Simmer till sets. Result is lovely jelly.

FEIJOA JAM (Good)

Do not peel the feijoas. Cut into thin slices. To 5 lb sliced feijoas add 4 pints water. Cook till soft. Add gradually 6 lb sugar, stirring all the time. Then bring carefully to boil, still stirring; then a fast rolling boil till it will set when tested. Feihoa jam *must* be watched as it jellies quickly.

FEIJOA JELLY

Cut up fruit with skin on. Cover with water, simmer 2 hours. Strain. Add cup for cup of sugar, and boil till it will set. Lemon or apple may be added.

FEIJOA, GUAVA AND APPLE JELLY

Three pounds feijoas, 1 lb ordinary red guavas, and 2 lb small apples. Cut up fruit roughly and boil till well pulped (about 1 hour). Strain well, boil the juice and add 1 cup sugar to each cup of juice and boil till a little jells—about 10 minutes.

FEIJOA AND PIE MELON JAM

Four pound feijoas cut up with skin on, 4 lb pie melon peeled and cut up, 6 lb sugar, 2 breakfast cups of water. Cut up and simmer with the water. Then add sugar, stir till dissolved, and boil until it will set.

FIG CONSERVE (Fresh)

Eight pound figs, weighed when peeled, juice 3 or 4 lemons, 6 lb sugar, 1 lb preserved ginger. Cut peeled figs in halves or quarters, put in pan with sugar and ginger. Pour over lemon juice. Heat slowly till sugar is dissolved, stirring gently. When dissolved, boil fast for about $1\frac{1}{2}$ hours, or till it will set when tested.

FIG JAM

Twelve pounds green figs, 12 lb sugar, 1 breakfast cup vinegar, 1½ lb preserved ginger, 1 breakfast cup water, 2 oz whole ginger. Wipe and slice figs, sprinkle with half the sugar, and stand overnight. Next day, add rest of sugar, sliced up preserved ginger, whole ginger tied in a muslin bag, and bring to the boil in the vinegar and water. Boil about 3 hours, or till it will set. Use asbestos mat as it catches easily.

FIG JAM No. 2 (Fresh)

Two and a half pounds figs, ½ lb apples, 2 oz preserved ginger, 3 lb sugar, ½ breakfast cup lemon juice, 2½ breakfast cups water. Tail figs, and slice up small. Peel and cut up apples small. Cut ginger small. Put all in preserving pan and bring slowly to the boil. Boil about 40 minutes. Test before taking up. A lovely amber colour.

FIG AND LEMON JAM

Four pounds fresh figs peeled and cut up, 3½ lb sugar, juice 4 lemons, thinly peeled rind of 1 lemon, a few pieces root ginger, 3 cups cold water, tiny pinch of salt. Peel and cut up figs, put in buttered preserving pan with sugar, lemon juice, lemon rind, and ginger. Pour over the water, leave all night. Next day stir well, bring slowly to the boil, stirring. Boil quickly 1 to 1½ hours, or till thick and will set. When it drops slowly off spoon, pour into hot jars, after removing ginger and lemon rind. Cover when cold. Keeps well.

DRIED FIG AND ORANGE JAM

Six oranges, 1 quart water, 1 lb dried figs, 2½ lb sugar. Put oranges into pan with water, boil till tender. Remove, cut in halves, and scoop out the pulp. Slice peel thinly, remove pith and pips from pulp. Cut up and wash the figs, add the oranges, water, sliced peel, pulp and sugar. Heat gently, stir till sugar is dissolved, then boil all together till will set.

FIVE-MINUTE BERRY JAM

Suitable for strawberries, loganberries, raspberries, gooseberries, red or black currants. Six pounds of fruit, 6 lb sugar and a pinch of salt. Put fruit in pan, sprinkle over 1 lb of the sugar. Boil exactly five minutes. Add rest of sugar, stir till dissolved, bring to boil again. Boil fast for exactly five minutes—work by the clock. When cold, should be a beautiful firm jelly.

FRUIT SALAD JAM

Two pounds dried apricots, 7 lb sugar, juice 2 lemons, 1 large tin shredded pineapple, 8 bananas, a dozen passionfruit. Wash apricots, soak for 48 hours in 13 cups water. Put in pan with the pineapple and lemon juice, and boil ¾ hour. Add warmed sugar, cut up bananas and passionfruit pulp. Boil another ¼ hour, stirring often. If apricots absorb too much water during soaking, add a little more. Test as usual before taking up.

FRUIT SALAD JAM (with Fresh Fruit) No. 1

Ten bananas, 2 lb peaches, 1 tin pineapple, 1 lemon—no skins or pips, 2 lb apricots, 4 or more passionfruit, 2 oranges—no skins or pips, 5 lb sugar. Cut up peaches, apricots and bananas, add crushed pineapple, lemon and orange pulp, passionfruit pulp and sugar, and boil all about 20 minutes, till fruit is cooked, and jam will set when tested.

FRESH FRUIT SALAD JAM No. 2

Two pounds of apples, 2 lb plums, 2 oranges, 8 lb sugar, 2 lb pears, 2 lb apricots, 2 lemons, 1 quart water. Peel and stone fruit; put peels and stones in the water and boil $\frac{1}{2}$ hour. Strain, and put the liquid into the pan with the sugar, bring to the boil, stirring all the time. Add the juice of the oranges and lemons, with a little of the pulp; then add the cut-up fruit. Boil about 45 minutes, or until it will set.

FRUIT SALAD JAM (Fresh) No. 3

Two pounds of pears, 2 lb apples, 3 lb peaches, juice of 2 lemons; make in usual manner, adding the pulp of 6 very big passionfruit during last quarter of an hour's boiling. It would probably take about 5 or 6 lb sugar. Allow almost cup for cup.

GOOSEBERRY JAM No. 1

Three pounds gooseberries, 6 large cups of water, 6 lb sugar. Boil hard for $1\frac{1}{2}$ hours; just before lifting add one tablespoon of vanilla or strawberry essence.

GOOSEBERRY JAM No. 2

Boil 5 lb sugar and $2\frac{1}{2}$ pints water about 5 minutes. Add 3 lb topped and tailed gooseberries, and boil till they are soft, and the jam will set. Dark red. May be put through strainer to remove skins.

GOOSEBERRY JAM No. 3

Allow 2 lb of sugar and 2 cups of water to every pound of gooseberries. Boil the fruit and water together for 20 minutes. Then add the sugar and boil fast for approximately 40 minutes, or till it will set when tested. See that all the sugar is thoroughly dissolved before fast boiling. Three pounds of gooseberries make a lot of jam by this recipe.

GREEN GOOSEBERRY JAM

Pick gooseberries quite green and hard. Weigh. Cover with water and boil an hour. Add sugar double the weight of the berries, and boil about 10 minutes. Be careful to remove from fire before colour changes. Jam should be quite green. See that sugar is well stirred in and dissolved before final boiling.

GOOSEBERRY AND DRIED APRICOT JAM

Top and tail 3 quarts gooseberries. Wash 1 lb dried apricots, and soak 24 hours in 1 quart boiling water. Strain liquor from apricots into preserving pan, add gooseberries. Bring to boil, gradually add 5 lb sugar and apricots. Stir well. Simmer gently until jam thickens and will set. The apricots may be cut into pieces.

GOOSEBERRY AND FRESH PINEAPPLE JAM

Allow 2 lb gooseberries to 1 lb fresh pineapple. Mince pineapple, put in pan with gooseberries, and tiny amount of water. Boil till soft. Add $\frac{3}{4}$ lb sugar to 1 lb mixed fruit, and boil till it will set when tested.

GREEN GOOSEBERRY AND CHERRY PLUM JAM

Three pounds green gooseberries, 3 lb cherry plums, 6 to 8 lb sugar, 3 quarts water. Boil fruit and water half an hour, or till soft. Add warmed sugar, let dissolve, stirring. Boil quickly till will set when tested.

GREEN GOOSEBERRY MARMALADE

Three pounds green gooseberries, 2 lemons, 5 small breakfast cups water, 6 lb sugar. Shred lemons as for marmalade. Cover with 2 cups boiling water, leave all night. Next day, boil up with gooseberries and other 3 cups cold water, for an hour. Add warmed sugar, stir till dissolved. Bring to boil, and boil hard for not more than 10 minutes. Delicious. Green in colour. Test for setting.

GRAPE JAM

To 1 lb grapes allow $\frac{3}{4}$ lb sugar. Put fruit in buttered pan, crush a few to start juice. Bring to boil, add sugar, and boil till it will set. No water. Skim off seeds. Juice of a lemon may be added.

GREEN GRAPE JAM

Two pounds grapes, 1 teacup water, $1\frac{3}{4}$ lb sugar. Put grapes and water in pan, press and cook till soft. Then add sugar and boil till it will set. Strain through strainer to get out skins and seeds, and add $\frac{1}{4}$ teaspoon citric acid. Flavouring essence may be added if liked.

GRAPE JELLY

Put freshly picked grapes, stalks and all, into pan, nearly cover with water. Boil till mashed, strain through jelly bag. Bring juice to boil, and boil a few minutes. Add 1 lb sugar to each pint juice, and boil till will set.

GREEN GRAPE AND BLACKBERRY JELLY

Take an equal quantity of green grapes and blackberries. Boil with a little water till soft. Strain through jelly bag as usual. Allow cup for cup of sugar. Bring to boil, add sugar, and boil till it will set when tested.

GREEN GRAPE JELLY

Three parts cover grapes with water. Boil to a mash, and strain. Boil juice alone for 15 minutes, then add $\frac{1}{2}$ cup sugar to each cupful of juice. Stir till dissolved; then boil fast till it jellies. Juice of 1 or 2 lemons may be added.

GUAVA JELLY

Two quarts red guavas, 2 lemons. Remove tops from guavas, and cut up all the fruit. Put into preserving pan and cover well with water. Simmer 2 hours, then strain through flannel bag. Allow 1 cup sugar to 1 cup of liquid; bring juice to the boil, add warmed sugar, and boil till it will set when tested.

HAW JELLY

Wash haws from hawthorn tree, put in pan with handful sugar, and enough water to cover. Boil 1 hour. Strain and measure. Allow 1 lb sugar to 1 pint juice; bring juice to boil, add warmed sugar, and boil till it will set.

HAWTHORN BERRY JELLY

Berries should be crimson, not dark red or ripe. To 6 lb berries allow 6 lb sugar, and juice of 2 lemons. Cover berries with water and boil 2 hours. Strain; to each cup juice add 1 cup sugar, add the lemon juice, and boil till it will set.

HIP JAM

Hips are red fruits or seed pods which form when wild rose blooms have dried off. Make jam same day they are gathered. Work with all stainless utensils. Allow $1\frac{1}{4}$ pints water to each 2 lb rose hips, boil till tender. Strain through fine sieve, then through flannel or double thickness of butter muslin to remove sharp hairs on seeds. To each 1 lb of puree allow $\frac{1}{2}$ lb sugar. Stir well until thoroughly mixed and quite smooth. Bring to simmer carefully, cook ten minutes, then put into jam jars. When cold, put a layer of sugar on top—helps to keep flavour.

HONEY IN JAM MAKING

Crush the fruit slightly; allow $\frac{3}{4}$ cup honey to each 1 cup of fruit. Add half honey to fruit, stir well, and allow to stand an hour. Heat rather slowly, stirring, boil for 10 minutes. Add remainder of honey, and boil fast as usual till it will set when tested.

HONEY IN JELLY

For jelly, use half honey and half sugar, in the usual proportion. Cut up fruit, skins and cores as well, just cover with water, and boil till soft. Strain through muslin, as usual. Boil juice 10 minutes, add sugar and bring back to boiling point. Add honey, and cook as usual till it will set.

JELLY FROM SCRAPS

Use all the scraps left over from your preserving—peels and cores from the peaches, pears, nectarines, etc.—stones, too. Cover with water; bring to the boil and boil till quite pulpy; then strain well through jelly bag. Bring to the boil and add the juice of 3 lemons. Stir in sugar slowly—about 5 cups sugar to 8 cups liquid. Boil till it will set when tested. Funny colour, but lovely flavour.

JAPONICA JELLY

Put japonica apples in pan; add cold water, but not enough to cover. Put lid on, cook till tender, and let strain overnight. Next day, measure juice, bring to boil. Add 1 cup sugar to each cup of juice, and boil till it will set. Sets quickly. Lemon juice improves the flavour of this jelly.

JAPONICA AND APPLE JELLY

Two pounds japonica apples, 2 lb cooking apples. Cut up fruit, cover with water, and boil till soft. Leave till cold, strain overnight through jelly bag. Next day, bring to boil, gradually add cup for cup of sugar, and boil till it will set when tested—about 20 minutes.

LAUREL BERRY JAM No. 1

Six pounds laurel berries, 3 lb plums, apples, or peaches, and 8 lb sugar. Put berries and other fruit in pan, boil till soft enough to push through sieve. Bring back to the boil, add sugar, and boil till it will set. May be eaten with cream.

LAUREL BERRY JAM No. 2

Five pounds laurel berries, weighed after stoning, $4\frac{1}{2}$ lb sugar, 2 breakfast cups water, 2 dozen of the blanched kernels. Put berries in pan with water, bring to boil, mash well, add warmed sugar, and boil rapidly about half an hour. Skim off skins as jam cooks. Have kernels tied in muslin bag, and remove before bottling.

LAUREL BERRY AND APPLE JELLY

Three pounds laurel berries, $2\frac{1}{2}$ lb cut-up apples. Cover scantily with cold water, boil to a pulp, and strain through muslin bag. Next day, bring to boil. Add 1 heaped cup sugar to every cup juice, and boil quickly half an hour or until it will set.

LOGANBERRY JAM

To 1 lb loganberries allow 1 cup water and $1\frac{1}{4}$ lb sugar. Boil water and fruit, add warmed sugar, and boil till it will set. Do not have fruit too ripe. Should take about 15 minutes after sugar is dissolved and boiling point reached.

LOGANBERRY AND PLUM JAM

Six pounds plums, 2 lb loganberries, 1 lb sugar to 1 lb fruit. Boil plums first with a little water, add loganberries, and cook till soft. Add warmed sugar, and boil till it will set.

LOGANBERRY AND RASPBERRY JAM

One pound loganberries, 1 lb raspberries, 1 cup water, 2 lb and 1 cup of sugar. Boil berries in water for a few minutes. Add warmed sugar, and boil hard about 10 minutes. Test it before taking up.

LOQUAT JAM No. 1

Remove seeds, sprinkle with 1 lb sugar, and stand overnight. Next day, allow 2 cups water to 4 lb fruit, and boil till soft. Then add 1 lb sugar to 1 lb fruit, including the 1 lb used overnight. Boil quickly till it jellies and is of a rich red colour.

LOQUAT JAM No. 2

Wash loquats, remove stones. Put fruit in pan, cover with water, and leave all night. Boil fruit till tender; add 1 lb sugar to each 1 lb fruit. Stir till sugar is dissolved, boil till rich colour, and syrup is thick.

LOQUAT JELLY

Cut up 12 lb loquats, removing all but about 2 dozen seeds, cover with water. Boil $1\frac{1}{2}$ to 2 hours. Strain and measure juice. Allow 1 cup sugar to every cup juice. Boil juice 10 minutes, add warmed sugar, and a pinch of citric acid. Boil slowly till it jellies. Skim thoroughly, pour while hot into heated jars. Cover when cold.

MARMALADE WITH HONEY

Three grapefruit or poorman's oranges, 1 lemon, 4 lb honey, 6 cups water. Slice fruit very thinly, and pour water over. Leave for 24 hours, then bring to the boil, and allow to boil fast for 1 hour. Add honey, stir till thoroughly dissolved and mixed; then boil fast till it will set when tested.

MARMALADE (Henry's)

Six poorman oranges, or 5 large grapefruit, 11 cups water, 8 lb sugar. Shred skins of oranges, put rest through mincer. Soak in water for 36 hours. Boil half an hour. Leave 24 hours. Bring to the boil, add sugar, and boil half an hour or till will set.

DUNDEE MARMALADE

Three pounds sweet oranges, 2 lemons, 12 large cups water, 9 lb sugar. Slice or mince the fruit, leave to soak in the water for 24 hours. Then boil for 20 minutes. Leave 24 hours again. Boil again, and add warmed sugar, and boil again till it will set—about 20 minutes after coming back to boil. Bottle while hot.

EASY MARMALADE

To every orange, lemon or grapefruit, allow 1 lb sugar and 1 pint water. Cut up fruit, cover with the correct amount of water. Leave 12 hours. Next day, boil slowly till soft, then add warmed sugar, and boil quickly till it sets.

FIVE FRUIT MARMALADE

One large cooking apple, 1 large sweet orange, 1 poorman's orange, or grapefruit, 1 large carrot, 1 lemon. Grate carrot, cut apple into cubes, cut oranges and lemon in usual way. To 1 cup fruit add 3 cups cold water, let stand till next day, then boil 1 hour. Then add 1 cup sugar to 1 cup pulp, and boil 1 hour. Seems a lot of water, but is alright. It takes about 5 lb sugar, and makes quite a lot of marmalade.

MARMALADE (Prize)

Six N.Z. grapefruit, or 4 grapefruit and 2 sweet oranges, 9 lb sugar, 12 breakfast cups water. Cut up fruit very finely, add water, leave 12 hours, and bring to the boil. Leave till next day, and then boil for half an hour. Then add sugar, and boil $\frac{3}{4}$ to 1 hour till it will set. Makes good jelly with orange well divided—not too sweet nor too bitter.

MARMALADE FROM SKINS

Cut and shred the skins, add 2 cups water for each orange or lemon skin, and stand overnight. Next day boil 1 hour. Next day, measure, bring to the boil, and add cup for cup of sugar. Boil till thick. A little lemon juice added is an improvement.

ORANGE PEEL MARMALADE

One cup of cut-up orange peel, 1 whole lemon, 3 cups of water. Cut up lemon and mix with the peel; soak for 24 hours in the water; boil half an hour. Leave 24 hours again. Add cup for cup of sugar, and boil till it jellies.

WONDER LEMON MARMALADE

Two large Wonder lemons. Cut finely and add 8 cups of water. Soak overnight. Boil next morning until lemons are soft. Add 1 large cup of sugar to each cup of pulp, and boil about $\frac{1}{2}$ an hour longer. Boil hard. Bottle hot.

CITRON MARMALADE

Slice finely 2 citrons, 2 lemons, and 2 sweet oranges. Well cover with water—about 15 cups. Soak 2 days. Measure by cups. Then boil till tender, and beginning to clear. Add cup for cup of sugar. Boil till it will set.

GRAPEFRUIT MARMALADE

Four medium grapefruit, 4 lb sugar, 7 teacups cold water. Shred the grapefruit, add water and boil for 1 hour. Add warmed sugar, boil fast for another hour. Stand $\frac{1}{4}$ hour, then bottle.

N.Z. GRAPEFRUIT MARMALADE

Slice fruit very finely. To every cup of fruit put $1\frac{1}{2}$ cups water and let soak 24 hours. Boil $\frac{3}{4}$ hour. Let cool. To every cup of pulp put one of sugar. Let boil briskly till golden. Test. Sets like a jelly.

LEMON MARMALADE

Three lemons and 3 oranges. Cut finely, cover with water, and leave overnight. Boil till tender. Leave overnight again. Bring to the boil, add cup for cup of sugar, and boil till it will set.

MARROW JAM

Three pounds of vegetable marrow, 3 lb sugar, 1 oz ground ginger, 2 lemons. Peel marrow, remove pips, cut into pieces about 2 inches long. Put into pan. Add strained lemon juice, and rinds cut very finely. Add sugar, and ginger tied in muslin bag. Boil until clear and soft, about 1 hour. Seal cold.

MARROW OR PUMPKIN CONSERVE

Six pounds vegetable marrow or pumpkin, 2 oz ground ginger, 6 lb sugar, 3 lemons. Peel marrow, take out seeds, cut into neat pieces, not too small. Cut up lemon rind, add strained juice. Put into a large dish, cover with sugar and leave standing for 12 hours. Next morning place in preserving pan and let it simmer slowly till clear—about 4 hours. If preferred more ginger may be used, and a pinch of cayenne pepper.

MARROW AND QUINCE JAM No. 1

Peel and mince 6 lb marrow. Cover with 6 lb sugar and stand overnight. Next morning add 4 lb minced quinces and $4\frac{1}{2}$ lb sugar. Boil together about 3 hours till will set.

MELON AND TREE TOMATO JAM

Ten pounds of pie melon cut up, 3 lb yellow tree tomatoes, 3 lemons if liked, juice and grated rind, 1 lb sugar to each 1 lb fruit. Pour boiling water over tomatoes, skin and cut up. Add the cut-up melon. Put all in pan, and bring to the boil, adding about half the sugar. Boil again, adding rest of sugar. Boil till will set when tested.

MINT JELLY

One cup finely chopped mint, 3 or more dessertspoons sugar, 1 cup hot water, 1 cup vinegar, pinch salt. Boil all except mint, then add 1 tablespoon powdered gelatine, moistened with water. Stir, and add mint. Set in little pots.

MINT AND APPLE JELLY

Quarter, without peeling, 2 lb windfall apples. Almost cover with water, boil 10 minutes. Add 4 tablespoons chopped green mint. Boil 20 minutes, then strain. To each cup of juice allow $\frac{1}{2}$ cup sugar and boil till it will set.

GREEN MINT JELLY

Wash green gooseberries, put in pan, nearly cover with cold water. Cook till pulpy. Strain through sieve. To each pint add 1 lb sugar, and some stalks of fresh mint tied in a bundle, and boil till ready. Take out mint, and bottle jelly.

MIXED FRUIT PRESERVE

One quart each red currants, raspberries and cherries. Pick, stem and stone them. Take 2 large oranges, slice into small pieces, skin and all. Peel and shred 1 ripe pineapple. Pick, wash and dry 1 lb sultana raisins. Weigh all fruit together and let simmer for an hour over slow heat, stirring frequently. Add an equal weight of warmed sugar, and cook till thick and will set.

MOCK RASPBERRY JAM

Eight pounds ripe tomatoes, 4 lb minced apples, 8 lb sugar, 1 tablespoon vinegar, half a bottle of raspberry essence. Pour boiling water over tomatoes, skin, and put into pan. Boil to a pulp. Add apples and vinegar, boil for $\frac{1}{2}$ hour, then add sugar and boil until it sets. When cool add essence, stir well. Bottle.

MOCK RASPBERRY JAM (or Strawberry)

This recipe is extremely popular and very delicious. Four pounds of tomatoes, 3 lb sugar, juice of lemon, $\frac{1}{2}$ bottle raspberry or strawberry essence. Skin tomatoes and cut up fairly fine; add sugar and lemon juice, and boil gently for just about 2 hours. Then stir in essence. Do not boil after essence is added, or flavour is lost. Test.

MOCK STRAWBERRY JAM

Two bunches fresh rhubarb, 1 lb raisins, 2 lb sugar, 1 pint water. Put raisins in jam pan with water and soak overnight. Cut rhubarb very small, put in pan with raisins and boil 15 minutes. Add sugar and boil another 45 minutes, or until it will set. Bottle hot.

MULBERRY JAM

To every 6 lb mulberries allow 5 lb sugar and 1 small teaspoon citric acid. Boil fruit without sugar for 15 minutes. Crush a few to start juice flowing, or add a tablespoon of water. Heat sugar without browning. When fruit has boiled the required time, pour in sugar, which should be hot enough to keep the jam boiling. Boil quickly for $\frac{3}{4}$ hour approximately, adding the acid a few minutes before taking from the fire.

NECTARINE JAM

Six pounds stoned nectarines, $4\frac{1}{2}$ lb sugar, 2 cups water, juice 2 lemons, 1 dessertspoon butter, and kernels of about $\frac{1}{4}$ of the fruit. Wash but do not peel the fruit, remove stones, cut into pieces. Put into pan with water, butter, lemon juice and kernels. Boil till soft. Add warmed sugar in portions of about 1 lb at a time. Boil, stirring well. Should take about 1 hour. Test before taking up.

PARSLEY JELLY

One pound of fresh parsley—press down and barely cover with water. Simmer 1 hour. Add the juice of 1 or 2 lemons, simmer 10 minutes. Strain all through muslin. Bring to the boil, add cup for cup of sugar, and simmer till it jells.

PARSLEY JAM (Synthetic Honey)

Five ounces of parsley, 1 lb sugar, $1\frac{1}{2}$ pints water, juice of 1 lemon. Boil water and parsley down to 1 pint; strain. Add sugar, and lemon juice, and boil $\frac{3}{4}$ hour or a little longer. If liked, lemon peel sliced finely may be put in with parsley for first boiling, and still put the juice in when strained.

PASSIONFRUIT JAM No. 1

Wash passionfruit well, cut in halves, scoop out the pulp. Put skins on to boil in water, and boil about $\frac{1}{2}$ hour, or until tender. Then scoop out the soft part, leaving the skins like thin paper, which may be discarded. Add the pulp to the seed pulp. To each cup of pulp add $\frac{3}{4}$ cup warmed sugar. Boil till it will set—about $1\frac{1}{2}$ hours. Or may be added to melon jam.

PASSIONFRUIT JAM No. 2

Cut fruit in half and scoop out insides. Boil skins till tender, and remove soft pulp from them. Add to the seeds, and $\frac{1}{2}$ lb grated apple to every pound of fruit. Boil, and when apple is cooked, add $\frac{3}{4}$ lb sugar to each 1 lb mixed fruit.

PASSIONFRUIT JELLY

Remove the pulp from the fruit with a silver spoon and boil 10 minutes, stirring well. Remove from stove, set aside to cool. Then strain through muslin. Allow $\frac{3}{4}$ lb sugar to 1 lb juice. Bring to boil, stir well and keep boiling till it will set—about 20 minutes.

PASSIONFRUIT AND FRESH FIG JAM

Boil passionfruit pulp a few minutes to separate seeds. Strain. Peel figs, cut; to 1 lb figs allow 1 cup passionfruit pulp. Boil all till soft—about 10 minutes. Measure. Add cup for cup of sugar, and boil till it sets.

PASSIONFRUIT AND TOMATO JAM

Fifteen to 20 passionfruit, 6 lb tomatoes, $4\frac{1}{2}$ lb sugar. Scoop out seeds from passionfruit, boil skins in water till soft, and add pulp from these to passionfruit seeds. Skin tomatoes by putting in hot water, cut up, and boil with sugar till melted. Add passionfruit pulp, and boil about 20 minutes, or till it will set.

PEACH JAM No. 1

Six pounds of peaches, $4\frac{1}{2}$ lb sugar, 1 to 2 cups water. Cut peaches in slices, remove stones, and put in well buttered preserving pan with the water. Bring to the boil, cook 5 minutes, add sugar. Boil swiftly till a little will set when tested.

PEACH JAM No. 2

Three-quarters of a pound of sugar to 1 lb fruit. Peel and slice the peaches, put in large enamel basin, add half the sugar, and leave all night. Next morning boil till peaches are tender, and add rest of the sugar. Boil rapidly till jam will set when tested. If very dry to start, add $\frac{1}{2}$ cup of water or juice of a lemon.

PEACH JAM No. 3

Cut up 10 lb peaches, put over 9 lb sugar, and leave all night, or 24 hours. Boil up without water till tender. Add the juice of a lemon. Test.

PEACH JAM No. 4 (Good)

Three pounds peaches, 3 pints water, 5 lb sugar, juice of a lemon, and 1 tablespoon butter. Cut up peaches and boil in water till soft. Add sugar and butter, and lemon juice. Boil very hard, stirring frequently, till a lovely golden colour and will set. About 45 minutes. Not too stiff. These proportions of fruit and water may be used for plums, apricots and nectarines.

PEACH MARMALADE

Boil 4 lb peaches, cut up, in 1 pint apple juice, with the rind and juice of a lemon, till cooked. Add 4 lb sugar, stir till dissolved, and boil till it will set.

PEACH AND PASSIONFRUIT JAM No. 1

Three pounds juicy peaches, 1 dozen or more passionfruit, juice 2 lemons, 4 large cooking apples, 4 lb sugar, 1 oz butter, pinch salt, 1 breakfast cup water. Wash fruit, peel, stone, and core. Boil peels and cores in the cup of water. Cut up the peaches and apples, and put in buttered pan, add the strained juice from the peels, and cook fruit till soft. Scoop out passionfruit seeds. Boil skins and scoop out soft pulp. Add to rest of fruit mixture, add warmed sugar, and boil till it will set.

"POROSAN" Food Bags can be boiled without damage.

PEACH AND PASSIONFRUIT JAM No. 2

Six pounds peaches, not too ripe, 2 dozen or more passionfruit, 6 lb sugar, and the juice of a couple of lemons. Peel and stone peaches, cut into pieces. Sprinkle with a little sugar; leave awhile and prepare passionfruit. Scoop out pulp of passionfruit, boil skins till soft, and scoop out pulp, adding to the seed mixture. Boil peaches till soft. Add rest of sugar, and boil for an hour. Then add passionfruit mixture, lemon juice and 1 extra cup of sugar, and boil till it will set when tested.

PEAR GINGER (with vinegar)

Six pounds of pears, 4 lb sugar, 2 cups water, 1 cup vinegar, $\frac{1}{2}$ to 1 lb preserved ginger. Boil sugar, water and vinegar together for 20 minutes. Then add sliced pears and ginger, and boil till it jells. Do not boil too hard—better to simmer, once pears and ginger are added.

PEAR GINGER (with lemon juice)

Six pounds of pears, $4\frac{1}{2}$ lb sugar, $\frac{1}{2}$ lb preserved ginger, 2 minced lemons. Peel and cut pears into eighths, sprinkle with half the sugar; leave 24 hours covered over. Then add remainder of sugar, 2 minced lemons, and finely cut ginger. Boil about 2 hours, test before taking up.

PEAR GINGER

To every pound of pears when pared and cored, add 1 lb sugar, and to every 6 lb pears add $1\frac{1}{2}$ lb chopped preserved ginger, the juice and grated rind of 3 lemons. Let all ingredients stand overnight. Boil slowly for approximately 2 hours.

PEAR MARMALADE

Six pound of ripe pears, 6 lb sugar, 4 oranges, 4 lemons. Mince oranges and lemons, and soak overnight in 2 cups cold water. Next day add minced pears and sugar, and boil till a lovely golden colour, and will set.

PERSIMMON JELLY

Use ripe fruit, skin, put in pan, cover lightly with water, boil briskly 2 hours, then strain through muslin. Measure juice and add the strained juice of 1 lemon to each pint of fruit juice. Put on to boil. Add 1 lb warmed sugar to each pint of juice, stir well till sugar is melted. Boil rapidly till jelly will set when tested.

PERSIMMON JAM

Firm persimmons, not quite ripe, cut out stalks and weigh. For each lb fruit allow $\frac{1}{2}$ lb sugar. Cut fruit into 1 inch squares. Sprinkle with some of the sugar, and leave all night. Then put into pan with 1 oz whole ginger in muslin bag, add juice of 1 lemon. Bring to boil, add rest of sugar, stir till dissolved, and boil till it jells.

PERSIMMON-PLUS JAM

Three pounds fresh grapes (wiped), 6 persimmons, juice of 6 lemons, juice of 6 tomatoes (strained). Weigh all these. Add $1\frac{1}{2}$ lb sugar to every lb of fruit. Put grapes in whole, persimmons cut in slices with skins on, then add juice of lemons and tomatoes, and boil up together with 2 lb sugar and 1 cup water. Press grapes against side of pan. Boil all till soft, add rest of sugar. Boil 15 to 20 minutes, till will set. Skim stones off top.

PIE MELON JELLY

Take $7\frac{1}{2}$ lb pie melon (including seeds and skin). Cut up, and over it sprinkle 3 cups sugar. To draw out juice, leave overnight. To this quantity take 6 lemons, sliced, skin and all, and pour over them 3 pints of water. Put in a separate bowl and leave overnight. Boil all together till tender, then strain. Add 1 cup sugar to 1 cup juice and boil till it jellies.

PINEAPPLE JAM No. 1

Peel pineapple, remove specks and hard core. Put through mincer, or scrape on coarse grater. Weigh pulp. Add 1 lb sugar to each pound fruit. Put in saucepan with juice of 2 lemons, and sugar. Stir until it boils. Boil steadily $1\frac{1}{2}$ hours, or till will set.

PINEAPPLE JAM No. 2

Peel and grate pineapple. To each cup of pineapple allow 1 cup of sugar. To two cups of sugar allow 1 teacup of water. To each pineapple allow grated rind and juice of 1 lemon. Put sugar and water into a saucepan. Boil until it is a thick syrup, then add pineapple and lemon. Boil about 15 minutes longer, skimming well, until it will set when tested.

PINEAPPLE HONEY

Two quarts grated pineapple, twice the quantity of sugar, $\frac{1}{4}$ cup lemon juice. Put pineapple, sugar and lemon juice into saucepan and stir until dissolved, and allow to stand 8 hours. Put over slow fire, bring to boil and simmer slowly until honey is transparent and thick. Test.

PINEAPPLE AND DRIED APRICOT JAM

One pound of dried apricots, 2 cups grated pineapple, $2\frac{1}{2}$ pints of water, $2\frac{1}{2}$ lb sugar. Soak the apricots in the water for 24 hours; boil the apricots and pineapple for $\frac{1}{2}$ hour, add the sugar and boil $\frac{1}{2}$ hour more, or until it sets on a plate.

PINEAPPLE MARMALADE

Two cups chopped orange and lemon, 4 cups chopped pineapple, 6 cups sugar. Stand overnight. Next morning add 2 cups water, and bring to the boil. Then boil for 1 hour, or until a little in a saucer sets. This is a sweet jam, and a little less sugar would make it a sharper taste if desired.

PINEAPPLE AND PEACH JAM

Seven pounds of peaches, 1 large ripe pineapple, juice 3 lemons, $\frac{3}{4}$ lb sugar to every pound of prepared fruit. Peel and mince pineapple, removing hard core; peel and stone the peaches. Put into preserving pan and bring slowly to boil. Cook gently half an hour. Add warmed sugar, boil till it will set when tested.

PLUM JAM

Three pounds firm plums, 3 breakfast cups water, 5 breakfast cups sugar. Put fruit and water in pan and cook till plums are soft. Add sugar and boil swiftly till a little tried will set firmly. Remove stones as they rise to surface. Let cool a little before bottling.

PLUM JAM

Boil 3 lb plums and 1 pint water. Allow $1\frac{1}{4}$ lb sugar to each 1 lb of fruit, add, stir till dissolved and boil till will set when tested.

PLUM JAM

Five pounds of plums, 6 lb sugar, 1 pint water, juice of 2 or 3 lemons. Boil the plums in water for 20 minutes. Add half the sugar and boil another 20 minutes. Add remainder of sugar and lemon juice and boil $\frac{3}{4}$ of an hour, or till it will set. Add a knob of butter to obviate the scum, and take out a few of the stones.

PLUM AND BLACK CURRANT JAM

Four pounds plums, 3 lb black currants, 2 pints water. Boil till soft, then rub through colander. Put into pan, bring to the boil, slowly add 7 lb sugar, and boil 40 minutes, or till it will set. Raspberries can be done in the same way.

PLUM AND BANANA JAM

Nine pounds plums, 8 lb sugar, 2 cups water, 2 oz butter, 1 dozen bananas, mashed well. Make plum jam as usual with the butter in. Twenty minutes before jam is cooked, add well-mashed bananas, and stir in well. Not like plum jam in flavour and nice for a change.

PLUM AND RASPBERRY JAM

Six pounds cherry plums, 6 lb sugar, 3 lb raspberries, 1 cup water. Boil plums in water and remove stones, add raspberries and sugar. Cook 20 minutes, then test. Half this quantity of jam can be made, if desired.

PLUM AND RASPBERRY JAM

Cover 3 lb red plums with water, boil for an hour, strain through colander. Put 7 lb good sound raspberries in preserving pan, add plum pulp, cook fruit for a few minutes, and slowly add 10 lb sugar. Add pinch salt. Bring to boil and boil quickly 30 minutes, or until it will set.

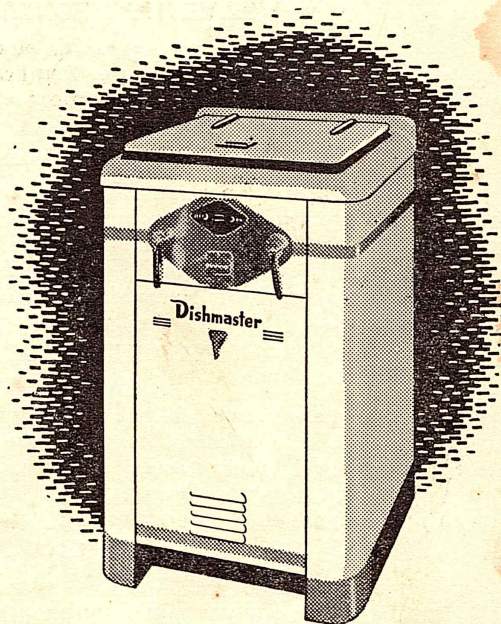
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PLUM AND STRAWBERRY JAM

Four pounds of Christmas plums and 2 cups water, boiled till tender. Press through colander. Add 2 chips strawberries, or loganberries, and 6 lb warmed sugar. Boil hard till it will set—about half an hour.

DAMSON PLUM JAM

Six pounds of damsons, 7 lb sugar, 2 cups water. Heat damsons with water till softened, but do not boil. Add sugar, and heat slowly till dissolved. Then boil until jam will set when tested—about an hour.

DAMSON JAM (without stones)

Boil 8 lb damsons with very little water till tender. Strain through coarse sieve. Add to pulp 6 lb sugar. Stir till dissolved and boil till it will set when tested.

PRUNE-PLUM JAM

Boil till mushy 6 lb prune-plums and 3 pints water. Crush plums. Add $6\frac{1}{2}$ lb sugar, and boil hard till it will set when tested. Put through colander, and bottle as usual.

PRUNE AND RHUBARB JAM

Eight pounds of rhubarb, 10 lb sugar, 4 lb prunes, 6 lemons. Cut up rhubarb small, and cover with 2 lb sugar. Leave all night. Wash prunes, soak all night in water to cover. Next day put rhubarb and juice with prunes and water and lemons cut in quarters and simmer for an hour. Add remaining sugar and boil fast till will set, about 30 minutes. Remove lemons, and bottle.

PUMPKIN JAM

Five pounds pumpkin, $4\frac{1}{2}$ lb sugar, 2 oranges, 1 lemon, 1 teaspoon ground ginger, pinch cayenne pepper, $\frac{1}{2}$ teaspoon citric acid. Cut pumpkin into $\frac{1}{2}$ inch squares, cover with sugar and stand all night. Put oranges and lemon through mincer, catching juice. Add all to pumpkin. Boil slowly till clear. Add sugar. Stir till dissolved. About $\frac{1}{2}$ hour before taking up add pepper and citric acid. Test.

PUMPKIN AND ORANGE OR LEMON JAM

Six pounds pumpkin weighed after cutting up, and 6 lb sugar. Leave overnight. Cut up 4 oranges or lemons, soak with 3 cups of water, leave for 24 hours. Bring to boil oranges and water, let boil 20 minutes. Add pumpkin and sugar. Boil till soft and will set.

QUINCE CONSERVE

Six pounds quinces, 6 lb sugar. Peel and quarter the quinces, place in pan and barely cover with cold water. Cook till soft. Lift fruit out into basin, and cover with $1\frac{1}{2}$ lb sugar. Set aside for 12 hours. Boil peelings and cores (with the liquid from the quinces that were cooked) for 1 hour. Strain and add the $4\frac{1}{2}$ lb sugar. Bring to the boil again; add quinces, and boil till the syrup jellies—about half an hour.

QUINCE CONSERVE

Seven pounds quinces, 7 pints water, 9 lb sugar. Wipe quinces well, put in pan with the water and boil till quinces are soft. Take out, peel and core, and cut into suitable pieces. Add $4\frac{1}{2}$ lb sugar to the water, put in quinces, and boil for half an hour. Add remaining sugar, and cook till a bright colour, and will set when tested—about $\frac{3}{4}$ hour after last sugar is put in.

QUINCE CONSERVE

Wipe 8 quinces, put in pan, with 4 pints cold water. Boil until medium soft. Take out and peel, core, and cut up the quinces. Strain the water through muslin. Measure the liquid, allow cup for cup of sugar. Weigh the cut-up quinces, and allow pound for pound of sugar. Boil up quinces in the juice, add all the sugar, and stir till dissolved. Boil till it will set. Very red and delicious.

QUINCE CONSERVE

Peel, core, and cut into eighths, the quinces. Weigh. Put into a basin. Allow 1 pint water and $\frac{1}{2}$ lb sugar to each 1 lb fruit. Boil sugar and water 5 minutes, and pour boiling onto the quinces. Leave all night. boil all together 2 to 3 hours, till will set, and is a lovely red. May be flavoured with cloves, or with clove essence.

QUINCE HONEY (with Pineapple)

Boil for 10 minutes 1 pint water and 6 lb sugar. Peel and mince 5 large quinces and 1 large pineapple, and add to syrup. Boil $\frac{1}{2}$ hour, or till will set—a golden colour. Do not overboil. Remove hard core of pineapple.

QUINCE HONEY

Peel, core and mince 6 large quinces. Boil peels and cores, strain, and make up to 1 pint with hot water. Make syrup with this pint of liquid and 4 lb sugar, add minced quinces, boil for about 2 hours, or till will set when tested. Add the juice of a lemon, and half a cup of boiling water before taking up. Should be a fine red colour.

QUINCE JAM

Twelve large quinces, 8 lb sugar, 8 cups water. Cut up quinces in slices, soak in 8 cups water overnight. Boil next morning till soft, then add the sugar, stir till dissolved and boil quickly till it will set.

QUINCE JAM

Wipe quinces. Peel, core and cut into quarters. Put peel and cores in pot, just cover with water, bring to boil. Boil gently till pale pink. Cut fruit into small pieces, weigh, allow an equal quantity of sugar. Sprinkle over sugar, leave overnight. Put all in pan with water the peels and cores were boiled in, no more sugar and no more water. Boil hard about an hour, then gently till nice red, and will set.

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RASPBERRY JAM

One pound of raspberries, 1 lb sugar, $\frac{1}{4}$ pint water. Boil sugar and water 5 minutes. Add raspberries and boil about 20 minutes, or till will set when tested.

ANOTHER RASPBERRY JAM

Bring berries to the boil, then add 1 lb sugar to every 1 lb of fruit and boil hard for only three minutes. Boil hard—retains bright colour and natural flavour. Strawberries may be done the same way.

RASPBERRY AND SATSUMA JAM

Four pounds raspberries, 2 lb satsuma plums, 5 lb sugar. Crush fruit and bring slowly to the boil. Boil gently for 10 minutes. Stones may be removed from plums. Add sugar, boil smartly for $\frac{1}{2}$ hour, and seal while hot. Test often. Do not overboil.

RASPBERRY OR RED CURRANT JAM

Pick over fruit, wash and weigh very gently. Don't leave in the water. Drain, put into preserving pan, and crush a few to start the juice. Bring to the boil quickly, and add an equal weight of sugar. When dissolved, boil rapidly till it will set—8 to 10 minutes. For red currants—may be strained before adding sugar.

RASPBERRY AND RHUBARB JAM

Four pounds of raspberries, 8 lb sugar, 6 lb rhubarb. Cut up rhubarb small, sprinkle with sugar, and leave all night. Bring to boil next day, and cook till soft. Add the raspberries, and boil till it will set when tested.

RED CURRANT JELLY

Ten pounds fruit, 1 pint water. Simmer till soft, strain through jelly bag for 24 hours. Allow 1 lb sugar to each pint of juice. Bring juice to the boil, add warmed sugar, and boil till it will set when tested. Add a knob of butter. A little lemon juice is nice.

RED CURRANT JELLY

Six pounds of red currants, $1\frac{1}{2}$ pints water. Wash fruit thoroughly, remove leaves but not stalks. Simmer fruit with water over low heat, until fruit is reduced to pulp. Strain through jelly bag, and allow to drip for several hours. Weigh the juice, put into pan, bring to the boil, then add an equal weight of sugar. Stir till dissolved, then boil 5 to 10 minutes, till jelly will set when tested. Bottle hot.

RED CURRANT JAM

Pick over currants, put in pan, crush a few to start juices. Bring to the boil. Add equal quantities of sugar, dissolve, and boil till it will set. Strain if liked.

RHUBARB JAM

Wash and dry 8 lb rhubarb, cut into short pieces, removing only very coarse parts of skin. To every lb of cut-up rhubarb allow $\frac{3}{4}$ lb sugar. Leave standing all night. Boil till jam sets when tested, then add a 2 lb tin strawberry or raspberry jam.

RHUBARB AND RASPBERRY JAM

Three pounds of rhubarb, 4 lb raspberries, 6 lb sugar. Slice rhubarb small, let it cook till tender, with about 6 tablespoons of water. Add raspberries, mix and bring to boiling point. Add sugar, stir till dissolved, and boil till jam will set.

RHUBARB AND BANANA JAM

One pound of rhubarb, 1 lb sugar. Cut up rhubarb and put with sugar overnight. Boil till soft. Then add 2 or 3 bananas to each 1 lb of rhubarb. Mash bananas or cut finely. Bring back to boil, boil 3 to 5 minutes, and bottle. Test.

RHUBARB MARMALADE

Four pounds of rhubarb, 2 lemons, $\frac{1}{2}$ lb walnuts, 1 pint water, 2 oranges, 6 lb brown sugar. Chop the rhubarb and boil in the water for 20 minutes. Put oranges, lemons and nuts through mincer, and add to cooked rhubarb. Add sugar, stir till dissolved and cook till will set—perhaps 1 hour.

RHUBARB AND DRIED FIG JAM

Six pounds of rhubarb, $1\frac{1}{2}$ dried figs, 6 lb sugar. Cut rhubarb, and cover with layers of sugar. Next day, strain off juice and boil with rest of sugar, add rhubarb, and boil 30 to 40 minutes. Finally add cut-up figs, and boil about $\frac{1}{2}$ hour, or till will set.

RHUBARB AND LEMON JAM

To 1 lb rhubarb allow 1 lb sugar. For 4 or 5 lb rhubarb allow 2 small lemons. Cut rhubarb into small pieces and cover with the sugar. Leave overnight. Next day, boil up after adding the grated rind and juice of lemons. Drop in piece of butter size of a walnut before taking off. Boil about 1 hour, or till it will set. Rhubarb jam is always fairly liquid.

RHUBARB AND PINEAPPLE JAM

Three pounds of sugar, 1 large tin pineapple, 4 lb rhubarb. Cut up rhubarb and pineapple, add sugar, and leave all night. Next day put on to boil, and boil till it will set when tested. Just before bottling, add the pineapple juice, and stir well. Bottle in usual way. Lovely pink colour.

STRAWBERRY JAM

Four pounds sugar, juice 4 lemons, 4 lb strawberries. Cook fruit and lemon juice—simmering gently till soft. Add sugar, stir till dissolved and boil till it sets, when tested. Pot when half cold, stirring before bottling.

3 lb Sugar

STRAWBERRY JAM

Six pounds of strawberries, $4\frac{1}{2}$ to 6 lb sugar. Wash and drain the berries, sprinkle with the sugar and leave overnight. Then simmer till berries are plump (from 30 to 40 minutes). Test. Juice of a lemon added helps it to set.

STRAWBERRY CONSERVE

Six pounds of strawberries, 6 lb sugar, $1\frac{1}{2}$ pints red currant juice or gooseberry juice. Put strawberries in a basin, sprinkle with half the sugar, and leave till next day. Put gooseberry juice in pan with rest of sugar, and juice from strawberries. Boil 8 to 10 minutes, stirring all the time. Then add strawberries, and boil till set, about 20 minutes. Skim. Fill warm jars. Cover when cold. Whole strawberries in a heavy jelly.

STRAWBERRY AND GOOSEBERRY JAM

To 5 lb gooseberries allow 2 lb strawberries, 7 cups water and 9 lb sugar. First boil gooseberries in the water for 20 minutes. Then add sugar, stir till dissolved, then add strawberries and boil $\frac{3}{4}$ hour, or until it will set when tested.

STRAWBERRY AND RHUBARB JAM

To 1 lb strawberries allow $\frac{1}{2}$ lb rhubarb and $1\frac{1}{4}$ lb sugar. Cut the rhubarb to size of a strawberry, and cover all with half the sugar. Leave all night. Next day bring to the boil, add the rest of the sugar, and boil till it will jell.

THREE FRUIT JELLY

Two pounds black currants, 2 lb red currants, 1 lb raspberries. Put into pan with just enough water to cover. Bring slowly to the boil, simmer gently till thoroughly cooked. Put in jelly bag, leave to drip all night. Next day, put cup for cup of sugar (1 lb sugar to each pint juice). Bring quickly to the boil when sugar is dissolved, and boil slowly for 15 minutes, or till will set.

TOMATO JAM

Five pounds tomatoes, 5 lb apples, 1 lb preserved ginger, 8 lb sugar. Crush ripe tomatoes in preserving pan. Peel, core, and cut up apples. Cut preserved ginger small, and boil all together for half an hour. Add sugar, stir till dissolved, and boil 1 hour longer on low heat, till sets. No water needed.

TOMATO JELLY

Six pounds tomatoes, 3 large lemons, sugar. Cut tomatoes, put them into pan with the rind of the lemons, heat gradually so juice runs out. Simmer for 10 minutes, then strain through jelly bag. Boil up and add cup for cup of sugar, and juice of the lemons. Stir till sugar has dissolved. Boil till jelly sets. Delicious on small open tarts.

TOMATO AND PASSIONFRUIT JAM

Four pounds ripe tomatoes, $1\frac{1}{2}$ cups passionfruit pulp, 5 lb sugar. Skin tomatoes; boil half of the passionfruit skins until inside is soft. Scoop them out with a spoon. Add this pulp to tomatoes and passionfruit pulp. Add sugar, stir till dissolved, and boil together till it will set when tested.

TOMATO MARMALADE

Skin tomatoes. Cut into quarters or smaller. Weigh, allow equal quantities of sugar. To each 5 lb tomatoes allow 1 lemon cut lengthwise, then sliced finely, and 2 oz preserved ginger diced. Boil all quickly till it will set, and lemon is soft.

TOMATO, PEACH AND CAPE GOOSEBERRY

Three pounds of peaches, 1 lb cape gooseberries, 1 dozen ripe tomatoes (medium sized). Skin and cut up tomatoes, shell gooseberries, cut up peaches, and boil with 2 cups water till soft. Add 1 cup sugar for each cup of pulp. Stir till dissolved and boil till it will set when tested.

TOMATO AND PINEAPPLE JAM

Two large pineapples to 5 lb tomatoes. Peel and cut up pineapples. Skin the tomatoes and also cut up. Boil the fruits together till the pineapple is soft. Add $\frac{3}{4}$ lb sugar to every lb of the mixture and boil again for $\frac{1}{2}$ hour longer, or until the mixture sets. Remove hard core of pineapple.

GREEN TOMATO JAM (with Apples)

Six pounds green tomatoes, 2 lb apples, $\frac{1}{2}$ lb preserved ginger, 8 lb sugar, 1 cup water. Cut up fruit and ginger, put in pan with water, and boil, stirring frequently, for about half an hour. Add sugar, stir till dissolved and boil till it will set.

GREEN TOMATO JAM (with Lemon Juice)

Three pounds tomatoes, 4 lb sugar, juice 6 lemons, $\frac{1}{4}$ lb shredded preserved ginger. Slice tomatoes, add lemon juice and ginger, and very little water to prevent sticking. Boil $\frac{1}{2}$ hour till soft, add sugar, and boil till will set when tested, about $\frac{3}{4}$ hour.

GREEN TOMATO JAM

Three pounds of tomatoes, 3 lb sugar, 3 lemons. Slice tomatoes, mince lemons coarsely, being careful to catch all juice. Put into buttered pan with just sufficient water to prevent it sticking. Boil about 10 minutes. Stir in the warmed sugar, stirring till dissolved, then boil till jam will set when tested.

GREEN TOMATO AND APPLE JAM

Three pounds of green tomatoes, $\frac{1}{4}$ lb preserved ginger, 4 lb sugar, 1 lb apples, a small cup of water. Cut up tomatoes, apples and ginger, and put in pan with the water. Bring slowly to the boil, and boil for half an hour. Add the warmed sugar, stir well until dissolved, bringing back slowly to the boil. Then boil fast until it will set when tested.

GREEN TOMATO MARMALADE

Six pounds of green tomatoes, 6 lemons, minced, skins and all, 6 lb sugar. Slice tomatoes, add lemon, and a very little water. Cook about 10 minutes. Stir in sugar until dissolved, then boil fast till it will set when tested.

GREEN TOMATO AND CAPE GOOSEBERRY JAM

Three pounds cape gooseberries, 1 lb green tomatoes, $1\frac{1}{2}$ lb bananas, $3\frac{1}{2}$ lb sugar, 1 to $1\frac{1}{2}$ cups water. Boil hulled cape gooseberries and tomatoes in water till soft. Add sugar, and stir till dissolved. Boil 30 minutes. Add mashed bananas, and boil again, till it will set when tested—about 30 minutes more. Tomatoes may be skinned first.

TREE TOMATO AND MELON JAM

Two pounds of tree tomatoes, 4 lb melon, 6 lb sugar, 1 level teaspoon citric acid or tartaric acid, 2 pints boiling water. Peel and cut melon into dice. Pour the 2 pints boiling water over the clean tomatoes. Stand in hot place for 15 minutes, then skin them and cut them up. Pour the water they have soaked in over the melon and cut up tomatoes. Bring to the boil, boil 5 minutes. Add warmed sugar, stir till dissolved, and boil till it jells slightly. Add acid. Pot hot; seal cold.

TREE TOMATO JAM

Three pounds tree tomatoes, 1 lb green apples, peeled and minced, 4 lb sugar, juice 1 or 2 lemons. Scald tomatoes to peel, cut up, put with apples in pan with 2 teacups water, and bring to the boil. Add sugar, and boil till it will set, about an hour. Add lemon juice; bottle hot.

WONDER LEMON MARMALADE

To every pound of lemons allow 3 pints of water, and $1\frac{1}{2}$ lb sugar. Cut or mince the fruit. Put into water, and let stand for 24 hours. Boil till tender, about $\frac{3}{4}$ hour, skim off pips. When cold, add sugar, and let stand till next day, then boil for an hour, or until it jells.



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